



WORLD ASSOCIATION OF COOKS SOCIETIES

European Continental Director

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2nd Report from Gissur Gudmundsson Continental director for North Europe October 2004

1. Dear friends and colleagues, I am lucky to have received some information from countries in my area of responsibility that I can include in this report. It is great that the ball has started rolling and it is obvious that our friends in these countries are active and working hard to promote cooks and chefs in their area. At the same time many of them are competing in Olympics and attending different events around the world.
2. I had a meeting in beginning of September with Julian Zarb from Malta about the European Union fund. I have given him all the information I received in the past months from European countries and he will send a report to me. I will present this report later on this winter. It was great to meet Julian and his wife and I like the spirit he has demonstrated.
3. I would like to thank **UK, Italy, Egypt** and other countries for sending me their newsletters. (I don't read Italian but I understand what they are doing and at the same time I can see how strong the Italian Federation of Chefs is). I would like to encourage them to continue sending me this information so I can share the news with all members.
4. **Wales** is one of the youngest members in WACS but is proving to everyone that a chefs association that is united and active can be truly very strong on the international culinary scene. They will have total 22 chefs going to Erfurt both – both senior and junior teams. Wales is divided into four regions and they all hold meetings and social events through the year. They will have a Salon from 8 – 10 February 2005 in Llandudno, North Wales. They will send out a schedule out early in November and it will be on our WACS website. They will also have a presentation dinner the following month on the 8 March 2005 at Llandrillo College, Llandudno and the Golf day on the 16 May 2005 in Porthmadog Golf Club, Llandudno. They are obviously an active and organized chefs association. (The updates came to me from Peter Jackson on 13 September 2004. Their official website also posts regular association updates: www.welshculinaryassociation.com)
5. The **Nordic Chefs Association (NCA)** held their board meeting in Estonia in August and at the same time presented our countries to Estonia, a potential future member. We had meetings with Estonia and Lithuania about future membership in WACS and both countries will apply for the next congress in New Zealand. The NCA made an agreement to support Estonia with training of future judges and exchanges of students.



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We got the impression that the Estonian Chefs are strong Chefs associations, with big hearts for their profession and it will be great to have them as members in WACS. The NCA will have a stand in Erfurt at the SIRHA exhibition to present all the Nordic countries, our sponsors and have a meeting point for all colleges.

The NCA's official website is www.nkf-chefs.com

6. I recently went to **Norway** to judge in a 'Chef of the Year Competition.' The show was great and the competition standards were quite high. In my opinion one of the best moments was the Grand Finale dinner for the winners and sponsors, which featured traditional Norwegian food. It was a great experience and good way to keep the tradition going. From 25 August 20-04, Mr. Einar Överås has returned as President for the Norwegian Chefs Association. Einar is well known within the Nordic circle and is also contributing his experience as a vice-president of the Nordic Chefs Association.

The Norwegian Chefs Association's official website is www.norgeskokker.no

7. **Finland** is a strong and active chefs association and the president is very active both in Finland and in the Nordic Chefs Association. Finland is in many ways similar to Iceland because of the language. Many chefs still only speak Finnish in Finland and therefore it is so important for them to have someone connected to WACS that speaks English, so they can translate the philosophy of WACS to all members. What Finland has done is that they have within their board one person that is responsible for communicating with WACS. (This is similar in Japan.) That person is Sirkka Ruottinen and she has been active in attending numerous WACS congresses and various international competitions. She is well known in the profession as well as in the government.

Finland will take their team to Olympics like they have done in the past times. I have had the opportunity to meet some of the team and they are young and their spirit is right and they are ready for the game. I am looking forward to seeing them in Erfurt.

In other Finnish news:

- Finnish chefs have a board meeting every month and they have 14 regional / province chapters that have meetings every month.
- They had an education day in Jyaskyla on 4 September 2004 and they will have another one in Tampere on 12 February 2005.
- On 1 October 2004 they will hold a chefs table, and chefs will be active in speaking with customers in central Finland and in Savo on 6 October, as well as in Lapland on 13 November.
- They will celebrate International Chefs Day on 20 October at the Hotel and Restaurant Museum by presenting regional food for Finland's parliament.



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- The Finnskills competition will be held in Turku from 19 – 21 January, at the same time as the Nordic Chefs Association's 'Nordic Chef of the Year' competition.
 - WorldSkills 2005 will be held in Helsinki from 2 – 29 May 2005. The WorldSkills competition is organized every second year for international participants under 23 years of age to compete in the skills of their respective vocational fields. There are 34 official competition skills and about five demonstrations skills. The skills are in the fields of technology, industry and services. About 800 competitors from 40 countries are expected to participate.
 - The new website for the Finnish Chefs Association is www.chefs.fi
8. **Iceland** is preparing for the Culinary Olympics like other countries and looking forward to the competition and meeting friends in Erfurt. We have made agreement with Mayor of Reykjavik and our chefs' school to promote cooks and chefs on 20 October in conjunction with International Chefs Day. We will celebrate the day with 30 kindergartens where we will have lunch with kids and talk to them about healthy food; on the menu we will have fish and vegetables. Anyone who has been to kindergarten remembers when the Police or Firemen came to visit and talk about their profession – causing everyone aspire to be like them. Now we hope some kids will aspire to be chefs one day.

Our monthly committee meeting is always the first Tuesday of every month, and we usually have a theme for the evening. In September we had cheese and wine and in October we will have all kind of shellfish. In beginning of January we will have our annual gala dinner with our national president as our guest.

Iceland will be competing in Bocuse d'Or for the fourth time. We have rented an airplane and we will take to Lyon about 180 people to take part in the event.

The Icelandic Chefs Association website is www.nkf-chefs.com/icelandic

9. The president of the **Ukrainian** Chefs Association is Mazaraki Anatoli Antonovich and the vice president's name is Peresichni Mihalil Ivanovich. I got a information from them about how many members are now in Association of Culinary Workers of Ukraine (ACWU) and they have 22 regions with over 5,000 members that hold regional and national festivals showcasing culinary skills every year. I was extremely happy to get email for them and I am looking forward to work with Ukraine in the future.