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# WACS

## Global Chefs' Challenge



## The Purpose

- Create a top-level worldwide individual competition to select the World Association of Chefs Societies Global Chef every alternate year.
- The Global Chefs' Challenge will coincide with the WACS biannual World Congress and is to take place in the same area as the business meetings.
- This challenge is designed to focus international attention on both the global culinary profession and the World Association of Chefs Societies.
- The criteria for the Global Chefs' Challenge will be unlike team competitions and specifically designed for a major single chef competition.
- Create a cuisine orientated focal point for continental forums along with each World Congress.
- Create an opportunity for chefs from every WACS member country to compete on a global basis.

## The Process

- At the end of each WACS Congress, a new competition will begin in each WACS member country.
- The following year each continental region of WACS will stage its final competition to select one single continental candidate. Since 50 percent of member countries are in the European region, this region will hold a competition in the northern, central and southern sections.

## The Criteria

- In order to insure a fair competition for all chefs from every continent and culture, it is essential that the national competition held in each country use the same criteria as the continental and global competitions.

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# National Competition

- It is up to each country to handle the financial requirements and administrative details of its own country's competition.
- At least one WACS appointed judge must be present and involved in each country's competition. National competitions can take place anytime during the year following a Congress.
- It is a requirement that proper WACS branding be used throughout the competition, and it is suggested to designate a public relations representative to coordinate media relations with the WACS Marketing Committee.
- The same holds true for the continental and final competitions. In all competitions, the chefs and apprentices/students must wear a professional uniform including chef hats, neckerchiefs and aprons.

# Continental Competition

- The continental competition will start in year two, and provided it is concluded three months before the next Congress, it can take place any time during that second year.
- The continental competition will select its representative and will be based on the same criteria as the global competition.
- The cost of participating, organizing and staging of the continental competition will be the responsibility of that continent and overseen by the respective continental director.



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# Global Chefs' Challenge Finals

- The seven finalists selected from the continental areas (Asia, Pacific Rim, Africa, The Americas and Northern, Central and Southern Europe) will be required to prepare and present a well balanced four-course menu for eight servings.
- The menu must be made up from a market basket as presented to competitors the day before the competition. The market basket and standard equipment will be specific to each countries ingredients and cooking traditions. The competitors do not have to use all ingredients, but can select those appropriate for their menus. There will also be a line of staple ingredients available in a common pantry.
- The day before the competition, each competitor will submit the menu in writing and discuss his/her menu ideas with a wine expert. The competitor is solely responsible to select the wines with each course. The judges, one from each of the country candidates, will review the procedures with the candidates.
- The time allocated for the preparation and presentation of the four-course menu for eight servings is five hours. Every competitor is required to finish and present his/her menu; however there will be point deductions for exceeding the time limit. Competitors will draw a number, which will determine their starting and finishing time. The menu must be presented in the following order: Starter, entrée, main course and dessert.

- Each of the seven finalists (one from each area covered by a WACS continental director) can bring an apprentice/student, who at the time of competition must be under the age of 23. This will be at the competitor's or region's cost. The apprentice/student must wear a professional uniform and is only allowed to perform basic tasks.
- Competitors may bring the normal mise en place such as glace de viande, demi glace, basic stocks, aspic jelly and puff pastry, etc., (not cut or shaped) to assist with the products presented in the market basket.
- A team of WACS approved senior judges representing the country of each finalist will evaluate and determine the winners. All judges are recommended by the Culinary Committee and appointed by the president of WACS. In addition, there will be a lead judge and a pastry judge. These two judges will not be from a country represented by any of the finalists.
- Two judges will be responsible to evaluate cleanliness, sanitation, work habits, professional preparation, supervision of the apprentice, timing and proper use of ingredients. They will remain in the kitchen the entire time of the competition. The other six judges will be tasting judges under the direction of the head judge who will cast the deciding vote in case of a tie.
- Two wine experts will also judge and consult with the other judges. They will determine the best food/wine pairing award. The president of WACS will also appoint two media judges, who will determine the Global Chefs' Challenge Media Award.



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# Global Chefs' Challenge Finals Timetable

- The following is a suggested timetable for the competition.

Start times can be changed if the contest exceeds a two-day period, and a five-minute interval between courses may not be enough depending how far the kitchens are from the judging area.

COMPETITOR	START TIME	STARTER	ENTREE	MAIN COURSE	DESSERT
1	7:00	12:00	12:35	13:10	13:45
2	7:05	12:05	12:40	13:15	13:50
3	7:10	12:10	12:45	13:20	13:55
4	7:15	12:15	12:50	13:25	14:00
5	7:20	12:20	12:55	13:30	14:05
6	7:25	12:25	13:00	13:35	14:10
7	7:30	12:30	13:05	13:40	14:15



# Awards

The Global Chef and the first and second runner-up will be announced at the President's Dinner which concludes each Congress.



There will be a winner of the media award and an award for the best food and wine pairing



The first and second runner-ups will receive a monetary award and an appropriate trophy.



The grand winner and 2008 Global Chef will receive the Global Chefs Challenge trophy and a monetary award.



All monetary awards, wine and media awards and respective trophies will be based on available sponsorships.



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