

Overview of Worldchefs Board meeting September 2015

The fall Worldchefs board meeting was held in New Delhi India and hosted by IFCA. As always our friends in India rolled out the red carpet and took great care of us. The board members also presented in the IFCA Global Exchange seminar held on the last day. I would like to report to all our members that the work done during this three day period was fantastic, positive and forward moving as we addressed old and new challenges while working on the future of Worldchefs. They were long days with early mornings and going late into the night, with no wasted time.

Excused from the meeting was Norbert Schmidiger, Bill Gallagher, Ferdinand Metz and Claudio Ferrer.

We opened the meeting approving the minutes from the February Board meeting, and ratified all electronic and conference call votes from the past few months. I then gave a quick overview of the past ten months of Worldchefs and goals for the next twelve months. Some of the points covered over the three day period:

Congress 2016 Thessaloniki

- We are working hard towards a great congress. Chef Stephen Billingham has stepped down as congress chair for personal reasons. We are proud to announce Andy Cuthbert as the newly appointed Congress Chairman. I am very excited about Andy agreeing to this big job and as you all know, he is well educated on the congress through all his hard work with the Young Chef Forum.
- We are currently working hard on selling booths at the congress, securing sponsorship, organizing the program and confirming the speakers. We already have over 100 members paid and signed up for the congress. The Congress website <http://www.worldchefs2016.org> has been up for a few months. Both accomplishments are in record time and tribute to the hard work of our Worldchef office and cooperation with our PCO Artion.
- ***One new change we are proud to announce, is that we will be having a Presidents Only meeting on arrival day of the congress. In years past the CD's would have meetings with their regions on arrival day. Because we have so much to go over we are going to have a "joint" presidents meeting /general session. Our goal is to get as much business out of the way so the remaining 3 days will be more educational and networking for ALL! In 2016 we will have more items to discuss as a group like by-laws and New Presidium. Also this should help us bond together as one instead of having 4 meetings going on at the same time that may have questions for the board as a whole. There still will be time in the afternoon for the CD's to have a quick regional meeting if so desired.

Finances

- It was reported that Worldchefs is currently in great financial standing and is looking to be in the best financial shape starting January 2016.
- We are sad to announce that Chef Norbert Schmidiger who has been Treasurer for World chefs for 32 years is resigning at the end of 2015. It goes without saying this is an amazing commitment to our organization and chefs around the world! Norbert's presence will be

- missed in the board meetings and we wish him well deserved personal time.
- We have hired a new accounting firm, Ad Valorem which comes into the office twice a month to work on our books. This is a huge step in the right direction and will give us strong accountability.
- **Ragnar presented 2014 year end report, 2015 Status report and 2016 proposed budget**

Strengthening Office

- We have hired a new Intern Pierre Edouard as Webmaster and Web Project Manager and will work on multi-media communication.
- Chef John Clancy has officially taken on the role as Educational Director and works for Worldchefs three days a week. John has done a great deal of work for us over the years and now has a more defined role with Certification, Sponsor projects and school recognition.
- The board gave Ragnar mandate to start looking on ways we can further structure the office, including to outline a job description of an Assistant Managing Director. We are an organization of 105 countries and Millions of chefs. It is time to invest in our office to increase services to our members.

By-Laws (Statutes and Standing Rules)

- We spent a great deal of time reviewing all the work Chef John Sloane and the By-laws committee members Brian Cotterell, Karl Guggenmos and Don Gyurkovits . As you know this is always a ton of work and we thank this committee for doing a fantastic job. Our hopes is to send this document out to all presidents for comments prior to the congress so that we can move more quickly through the process.

Sponsor Overview

- We continue to have great partners involved with Worldchefs. We sadly lost Custom Culinary but also gained two other sponsors, Duni and Olitalia. While we are currently in great standing, we are always in need of more support as the cost of doing business is going up. Worldchefs needs to be able to continue to support its committees who support its members.
- Nestle' Professional has really stepped up and is supporting us in so many ways. They worked hard on International Chefs day and helped organize the tool box for all our members to use. They continue to be big supporters of the Young Chef Forum Greece 2016, and are a part of some exciting new things coming soon in regards to Global Young Chef Competition
- We are close to finishing a one of a kind "Sustainability Syllabus" (5 day course) for culinary schools to use. This program is in collaboration with Unilever and Worldchefs and soon will be offered to all Worldchefs Recognized Schools.
- I would like to challenge all members around the globe to find ways you can support the sponsors who support us. If you need knives, purchase FDick, ovens look at Electrolux fantastic equipment, and so on. We have to be loyal to the special companies who believe in our association.
- The board is working on a concept called "Sponsor Summit" that would bring all our sponsors together for strengthening networking possibilities and how we can work together as one. Imagine this group of CEO's and professionals from all around the world sitting at one table. What can we work on together that would benefit us all? We hope that this concept will further develop and will possibly be ready to launch in the next year or two.

Membership

- We had a lengthy conversation on past membership dues. This has been a difficult road with getting member countries to pay annual dues. Worldchefs is currently waiting on an excess of 40,000 euro. It is not fair for member counties to continue to ignore the dues yet still use the Worldchefs logo and attend meetings and competitions if their dues are not current and in good standings. Because this has been an ongoing issue, the board has

decided to be more diligent in retrieving dues. We have an obligation to the rest of the members who are abiding by the rules as well as trying to run a business. Unfortunately this could result in losing some countries but rests assure we are doing everything we can to retain everyone while holding to the terms. I would appreciate any help or influence anyone may have to support this.

Standing Operating Procedures (SOP's)

- After our board meeting in February it was decided to revisit the status of the Worldchef's office and the board's SOPs on travel standards. This work is still in progress and making great strides. We also formed a committee led by Chair Ferdinand Metz, Murray Dick and Thomas Gugler to review all contracts with Worldchefs and to develop two new documents, including a Culinarian's Code and a Confidentiality Agreement. Both documents were reviewed and accepted and will be put into place.

Education

- The board had a lengthy discussion on exciting new concepts for incentive plans for countries who support Worldchef programs. For instance at the end of the year if your country certified 20 chefs and registered 5 schools for the recognition program, you would receive an incentive "back" to the country. We still have a lot of work to do on this but exciting conversations.
- Also another exciting program being worked on is Worldchefs Global Certification "fast track". This is a program that would focus on countries that already have a certification program. We are currently looking for a few countries to use as a prototype to "map" Worldchefs certification against the countries current certification so that we can honor and acknowledge it. Meaning if the chef was interested in Worldchefs certification and have completed their countries certification, they could check the box and received Worldchefs with no additional paperwork other than filling out the name and address form. This would hopefully join current programs, add value to both programs and most importantly encourage the members to go through the countries certification first, in order to receive both certifications. Most importantly, our members benefit from both. This concept is still being worked on but is exciting for everyone.
- The important thing to remember is that we are responsible for 105 countries and millions of chefs. I was in a meeting with 27 Worldchefs Presidents the other day. I asked the question, how many of you currently have a certification program? Only 3 raised their hands. We want to honor all current certification programs all around the world while at the same time offering a certification to countries that do not have one.

Committee and CD's Report

- All CD's gave reports from their regions
- We showed a fantastic video from WCWB of their success over this past year. Congratulations again to Chef Wilment and his committee
- CCC committee led by Chef Gert Klotzke have been making great strides in improving communication and standards of the committee and our judges. This is always a big job and they have been very proactive.

In closing I want you all know that it is this board's intention to be as transparent as possible and to continue to work on programs that will further benefit our members. I hope you enjoy this brief overview of the board meeting and as always feel free to email or contact your CD's, myself or the office if there is anything we can do for you.

Respectfully submitted,
Charles M. Carroll CEC, AAC Worldchefs President