



YOUNGCHEFS

YOUNGCHEFS

AROUND THE WORLD

CELEBRATING YOUTH LEADERSHIP,
EMPOWERMENT & CULINARY FRIENDSHIP



GLOBAL DEVELOPMENT OF YOUNGCHEFS BY WORLDCHEFS

BILLY GALLAGHER



In loving memory of

**DR. BILLY GALLAGHER
LIFE HONORARY PRESIDENT OF WORLDCHEFS
1948 - 2016**

ALAN ORREAL - LIANG



"There is much work to be done but with many hands working together we will create leaders of the future."

Alan Orreal - Liang

FOREWORD BY
ALAN OREAL LIANG
WORLDCHEFS CHAIR, GLOBAL YOUNG CHEFS
DEVELOPMENT TEAM

This publication is a celebration of Young Chefs their Clubs and the outstanding contributions made by their collective efforts. We aim to highlight the ground swell of Young Chef influence in the world today and how adaptable and well connected our Young Chefs are, their commitment to their craft and their insatiable appetite for knowledge their willingness to share it will no doubt shine through on each page.

To start, a little history on Young Chefs; at the 2002 Koyto Worldchefs Congress, the first Bill Gallagher Forum for Young Chefs was held, I was privileged enough at that time to witness this event first hand and meet Chef Gallagher. I was immediately struck by his enthusiasm and drive to include Young Chefs into Worldchefs and his vision to create the leaders of tomorrow from within our member associations. He recognized the importance for Worldchefs to remain relevant, "We must engage and include the Young Chefs of today as they inevitably hold the key to shaping the future of gastronomy and becoming the leaders of tomorrow".

This vision was further brought to life in 2008 by the creation the Young Chefs Development Team, a committee of Worldchefs. What we do and our values as a committee has been based on a consistent list of five pillars of Friendship, Education, Cuisine, Culture and Sharing.

The Worldchefs Young Chefs Club concept was adopted more broadly from that time on within Worldchefs and has become a platform designed to nurture and develop young chefs by member associations. Today we see senior associations inviting Young Chef representation on their committees. We also witnessed immense growth of Young Chefs Clubs and personal growth of the leaders within those clubs, all this reinforces the responsibility we have to Young Chefs in developing them as leaders for the long-term future of Worldchefs and gastronomy in general.

Our committee structure is unique within Worldchefs and is designed specifically to develop Young Chefs from within. The Young Chefs Development Team is made up of the following elements, senior members from all continents, mentors that were previously Young Chefs Ambassadors and the Young Chef Ambassadors. In doing so we have developed continuity and succession planning all the while inviting new Ambassadors to join us in our mission to develop Young Chefs across the globe. Proudly today our committee boasts an equal number of women and men, and we have representation from fourteen countries.

We invite you to enjoy this celebration of our Young Chefs and encourage you to become involved in your country among your peers in your Chefs association or guild, the rewards are immeasurable, and the friendship and connections will last a lifetime.

Full credit and my deepest thanks for the creation of this publication goes to Chef Syafiq Shahrom and Chef Pau Voon Soon, they are the driving force behind the project from vision to design and delivery. While it is clearly not enough thank you also goes to every member of the Young Chefs Development Team who have given so much of their time and effort to continually strengthen Young Chefs within Worldchefs, you continue to be my inspiration and motivation as we drive forward together supporting Young Chefs from around the world.

Alan Orreal-Liang
WCMC
Worldchefs Chair - Young Chefs Development Team

ANDY CUTHBERT



"Wash your hands, cover your mouth when you sneeze or cough, don't put your fingers in your mouth or pick your nose and above all smile, breathe, look up once in a while and enjoy yourself"

Andy Cuthbert

LEADERSHIP BEYOND THE DOORS OF KITCHEN: NURTURING OUR PATH TO A SUCCESSFUL HOSPITALITY CAREER; LESSON LEARNT FROM ANDY CUTHBERT, FORMER WORLDCHEFS CHAIR GLOBAL YOUNG CHEFS DEVELOPMENT TEAM

From the kitchens of the Melbourne Regency and Hilton, the great network of chefs led him to the London Gatwick Hilton. Then, after a four-year stay in London, the same professional grapevine landed him in Dubai on January 6th, 1992. Dubai has been his home ever since.

Dubai has given him an opportunity enjoyed by very few: to be a part of a boom town in its infancy and to still be there to see and enjoy its growing development and sophistication. Being part of it all he counts it as one of his greatest experiences.

From Apprentice to Journeyman to Master - Hilton International gave Andy the opportunity to train and influence young chefs and fire them with the ambition to continuously develop their culinary talents. It is a great source of satisfaction to him that he still receives calls and emails of thanks from some of those he helped along the way.

Andy joined the Emirates Culinary Guild in 1992 and for the last twenty-four years, he has been its Chairman. In June of 2023, he was elected President. The Emirates Culinary Guild is responsible for uniting and uplifting thousands of chefs working in the UAE, improving the culinary standards of the UAE to such an extent that it breaks world records, sweeps culinary Olympic medals, brings home medals from all major chefs competitions around the world and organizes the biggest Chef competitions in the region such as Emirates Salon Culinare and Sial Middle East.

In addition, Andy serves as the Congress Chairman and Continental Director for Africa and the Middle East Worldchefs, helping UAE chefs compete in top-tier culinary competitions and reach new heights on the global scene.

His current employer is Dubai's Jumeirah Group where he is General Manager at Jumeirah Creekside Hotel and at the Madinat Jumeirah in charge of conference and events and Jumeirah Hospitality division of the group. His multifarious duties include catering outdoor events (usually in the middle of nowhere) for 5,000 covers.

Andy has been recognized as the Winner of the Caterer Award 'Events Caterer of the Year 2012, Time Out Dubai 2013 'Outstanding Contribution to the Industry', Hospitality Excellence Awards - MENA 'Inspiring Leader of the Year 2016', Leaders in Hospitality Awards 'Lifetime Achievement Award 2017', Hotelier ME 'Power 100 GM list 2021, Hotelier Award 'General Manager of the Year 2021', and Caterer Award 'Hall of Fame 2021'.

He is grateful to the hospitality industry, it has given him a great career, a beautiful family and the chance to travel the world and meet and work with people of many different nationalities.

His colleagues in the guild tease him as a 'traitor' for having left the kitchen, but his heart is ever with the white jacket and the junior chefs. Outside of the professional requirements of his demanding job; they will always be his main focus.

Andy Cuthbert
The President of the Emirates Culinary Guild

MARTIN KOBALD



BILLY GALLAGHER'S VISION OF YOUNGCHEFS DEVELOPMENT A HEARTFELT TRIBUTE FROM MARTIN KOBALD, VICE PRESIDENT OF WORLDCHEFS

In the world of culinary arts, there is a constant need for fresh talent and innovative ideas. Young chefs hold the key to shaping the future of gastronomy and becoming the leaders of tomorrow. This vision was brought to life by Chef Dr Billy Gallagher, a visionary and passionate advocate for young culinary professionals.

Chef Dr Billy Gallagher's brainchild was the creation of the Worldchefs Young Chefs Club, a platform designed to nurture and develop young chefs from all corners of the globe. His dream became a reality with the establishment of the BGF - Billy Gallagher Forum, a space where young chefs could come together to learn, grow, and inspire one another.

Recognizing the importance of providing young chefs with global opportunities, all Worldchefs National members have pledged their commitment to the development of these aspiring culinary artists. It is through this collective effort that Worldchefs aims to empower young chefs and equip them with the skills and experiences needed to excel in the culinary world.

The networking of young chefs on a global scale is not just a short-term endeavor, but rather a long-term investment in the future of gastronomy. Worldchefs actively encourages the connection and collaboration of young chefs from different backgrounds and cultures. Currently, there are over 100 chefs associations representing chefs at all levels across the globe, fostering a vibrant and diverse community of culinary professionals.

As we embark on this journey to develop young chefs as the leaders of tomorrow, let us embrace the spirit of innovation, collaboration, and mentorship. Together, we can create a world where young chefs thrive, pushing the boundaries of culinary excellence and leaving a lasting legacy in the world of gastronomy.



BCF GLOBAL DEVELOPMENT





YOUNGCHEFS

GLOBAL DEVELOPMENT OF YOUNG CHEFS

Our Mission is... to drive and encourage the development of Young Chefs Clubs to our members around the world while mentoring and leading our Global Young Chef Ambassadors to develop and deliver initiatives such as the Young Chef Culinary Culture Exchange program and the Billy Gallagher Young Chefs Forum. Through our four pillars of Friendship, Education, Cuisine and Culture we provide mentoring support to our global network of Young Chefs Clubs and deliver a world class educational mentoring forum. We also engage and promote friendship among the Young Chefs Clubs empowering culinary excellence through fostering a culture, lifelong learning and leadership while underscoring the importance of Cultural understanding and Humanitarianism.



ALAN ORREAL
Chairman
Australia/UAE



JASPER JEK
Vice Chairman
Singapore



DALE LYMAN
Committee Members
Australia



MARCUS HALLGREN
Committee Members
Sweden





ADRIAN VIGUS BROWN
Committee Members
United Kingdom



ROSALYN EDIGER
Committee Members
Canada



MARTIN KOBALD
Special Advisor
Austria/South Africa



CHERRIE UY TAN
Ambassador Mentor
Philippine

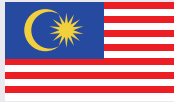




ELVIN CHEW
Ambassador Mentor
Singapore



ARIEFFUDIN KHALID
Ambassador Mentor
Malaysia



TY LEUNG
Ambassador Mentor
Hong Kong



RIIKA MANTILA
Ambassador
Finland





TIMOTHY DE VILLIERS

Ambassador
South Africa



MEI YEUNG

Ambassador
Hong Kong



FAY ABREO

Ambassador
United Arab Emirates



REBECCA VAN BOMMEL

Ambassador
Canada





ANGELICA IULIANO
Ambassador
Australia



KIMBERLY TANG
Ambassador
Australia



KELLIE SMITH
Ambassador
Australia

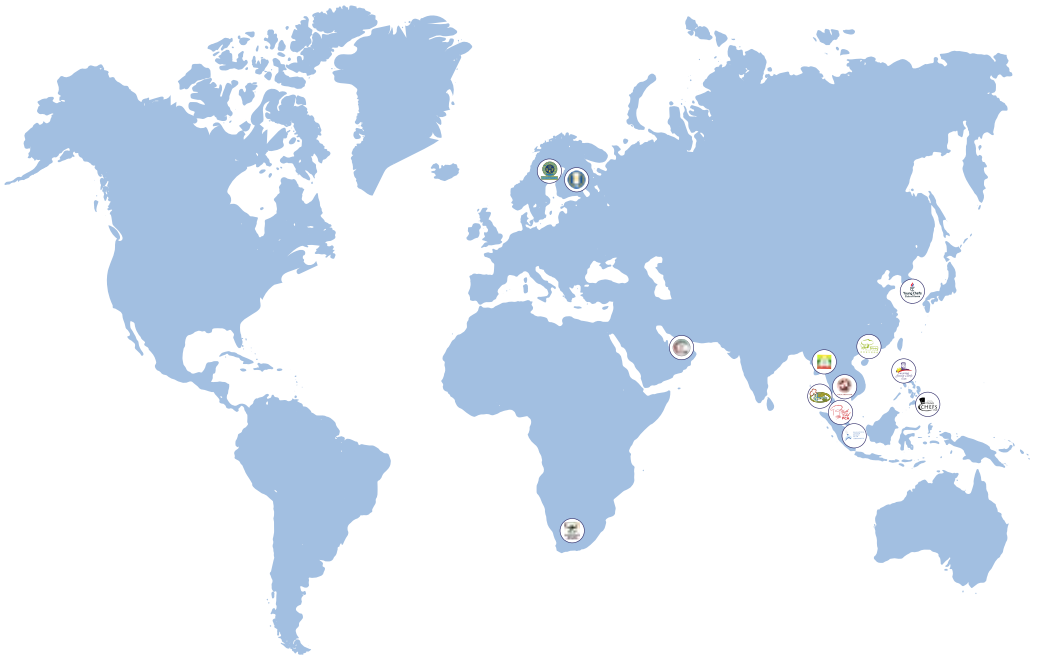




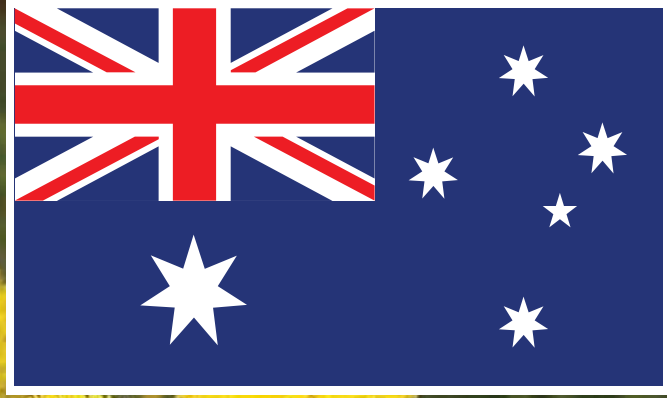
SINGAPORE JUNIOR CHEFS CLUB
新加坡青年廚師會



YOUNGCHEFS



AUSTRALIA





AUSTRALIA CULINARY FEDERATION YOUNG CHEFS

Australian Young Chefs Clubs are designed to provide a platform for emerging chefs to gain education and mentoring support. It encourages them to connect, share in industry programs, and appreciate the significance of cultural awareness and humanitarian efforts. We represent a vibrant network of professional chefs, cooks, apprentices, and culinary students from across Australia. We have dedicated active committees across regions, including Tasmania, Victoria, Western Australia, South Australia, NSW ACT & Regions, South Queensland, North Queensland, and the Northern Territory. As a member of the Australian Young Chefs, you'll have the chance to participate in initiatives such as the Young Chef Culinary Culture Exchange Program and the Bill Gallagher Young Chefs Forum. In addition to providing member support, we also actively participate in and provide guidance on the establishment, maintenance, and enhancement of national and international Culinary Competitions. These competitions, aligned with the benchmark standards set by the World Association of Chef's Societies (WACS), offer our members valuable opportunities for growth, recognition, and skill development. Beyond professional growth, we foster a sense of unity and inclusivity among our Young Chef members. Through various channels including social media platforms, workshops, professional functions, and meetings, we provide opportunities for social and professional networking, ensuring that all individuals feel valued, respected, and embraced regardless of gender, sexuality, race, ethnicity, or religious beliefs.

Over the years we have had many amazing mentors to support these Young chefs from all states around Australia, being such a large country and the states and Territories are so far apart we have separate groups of Young Chefs with individual mentors for each state who embrace our four main pillars of friendship, Education, Culture & cuisine.

All our Mentors from Australia are there to support Young Chefs to nurture & develop them to become Senior members of our Association to be the future leaders of our industry.



YOUNG CHEFS CLUB ACTIVITIES





Tempranillo Blackberry Pavlova

INGREDIENTS

PAVLOVA

225g	Egg Whites
340g	Caster Sugar
25g	Corn Flour
1tsp	Wine Vinegar
1tsp	Vanilla Bean Paste

SWEETENED CRÈME FRAICHE

500g	Crème Fraiche
100g	Sugar
1tsp	Vanilla Bean Paste

TEMPRANILLO POACHED BLACKBERRIES

1tray	Blackberries
350g	Reduced Tempranillo
375g	Caster Sugar
20g	White Wine Vinegar

TEMPRANILLO BLACKBERRY SORBET

350g	Reduced Tempranillo Wine
1000g	Blackberry Puree
250g	Glucose
50g	Caster Sugar
5g	Stabiliser
10g	Pectin



PREPARATIONS

PAVLOVA

1. Pre-heat oven to 140 degrees.
2. Wipe bowl clean with some white vinegar and a paper towel.
3. Beat egg whites until stiff.
4. Turn on to speed 1 and add in vinegar then vanilla then corn flour.
5. Turning up to speed 2, add in all of the sugar in one go and mix on high (speed 3) for 10ish seconds.
6. Pipe small mounds onto lined trays with baking paper.
7. Place into the oven, turn down the temperature to 100 degrees.
8. Bake for 35 minutes.
9. Once done, tap shell to see if hard / check base by picking one up and carefully pulling off the paper to see if the underneath is fully dry.
10. If not bake for a further 10ish minutes.
11. Once cooked, turn off the oven and open door slightly, allow the pavlovas to sit in the oven until cooled.

SWEETENED CRÈME FRAICHE

1. Whisk crème fraiche with a sugar and vanilla bean on machine until thick.

TEMPRANILLO POACHED BLACKBERRIES

1. Reduce 1 bottle of tempranillo to half its quantity (350g).
2. Place reduced tempranillo, vinegar and sugar together in a pot and bring to a simmer.
3. Add in blackberries and cook until liquid begins to simmer again.
4. Using a slotted spoon, remove the berries and place into a bowl sitting on top of an icebath to cool berries down straight away.

TEMPRANILLO BLACKBERRY SORBET

1. Reduce a bottle of tempranillo to half (350g) of liquid.
2. Add together wine, glucose and puree to pot and bring to the boil.
3. Whisk in sugar, stabiliser and pectin.
4. Freeze down into paco containers.
5. Churn when ready to serve.

ASSEMBLY:

1. Cold bowl, place pavlova in middle of the plate.
2. Place spoonful of sweetened crème fraiche on top of pavlova.
3. Add poached blackberries on top of crème fraiche, allow liquid to drip down the side.
4. Quenelle tempranillo blackberry sorbet and place on top of blackberries.
5. Sprinkle roscos de vinos biscuits or preferred crumb over dessert.
6. Add elderflowers as garnish.



FINLAND





YOUNG CHEFS CLUB FINLAND

The Young Chefs Club was launched in Finland in 2018. Meetings are held 3-4 times a year, focusing not only on networking but also on advancing professional skills and workplace competencies. The events are organized in cooperation with regional chefs' associations in provinces agreed upon with the young participants. The meetings have a strong connection to local ingredients, food producers, and regional food culture, which the young chefs get to explore firsthand through guided cooking sessions. Some of the meetings are held in conjunction with local food events, providing young chefs with broader networking opportunities and deeper insights into regional food culture. Examples include the Virgin Potato Festival in Turku and the traditional Father's Day Feast organized by the Lapland Chefs. The experiences from these meetings have been positive, and therefore, the Young Chefs Club activities will continue in the future to further support young chefs.

The Finnish Chefs' Association aims to organize three Young Chefs Club meetings annually. The themes for the 2024 meetings, in addition to networking, will focus on increasing the attractiveness of the industry, promoting responsible practices, local food, and advancing Finnish food culture. The meetings will be organized in collaboration with the regional chefs' associations. The Finnish Chefs' Association sees the continuation of support for the Young Chefs Club as essential for several reasons, including the availability and mobility of workers, the promotion of professional skills and entrepreneurial abilities, and the advancement of Finnish food culture and responsible practices.

To develop Finnish food culture and preserve culinary traditions, it is crucial to support the transfer of tacit knowledge from one generation to the next. Responsible practices are also now and will continue to be an essential part of the professional requirements for chefs. Responsibility can be promoted by raising awareness among young chefs about sustainable practices and their broad significance, such as the use of clean, domestic, and ethically produced ingredients, local and organic products, and wild foods (e.g., berries).



YOUNG CHEFS CLUB ACTIVITIES





Gravlax, Roe & Potato Cakes

INGREDIENTS

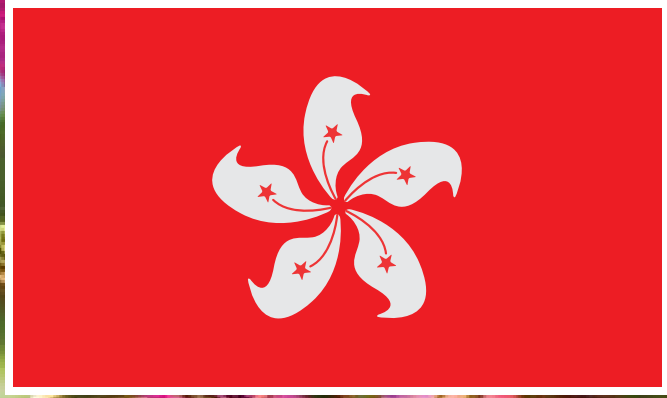
1kg	Floury Potatoes (peeled)
200g	Onions (finely chopped)
4nos	Eggs
To Taste	Salt
400g	Gravlax (thinly sliced)
30 g	3 different types of Roe
100ml	Sour Cream
As needed	Chives
As needed	Dill
As needed	Freshly Ground Blackpepper
As needed	Butter (for frying)

METHOD

1. Grate the potatoes and chop up the onions.
2. Add the eggs and mix. Season with salt.
3. Shape the mixture into patties in the frying pan and fry them in butter at a suitable temperature until crispy.
4. Whip the sour cream.
5. Twist the slices of gravlax to make a rosette and place one on each hot potato cake.
6. Using spoons, shape the sour cream into an egg shape and place it next to the gravlax.
7. Place the roe on top of the sour cream.
8. Garnish with chives and dill.
9. Grind black pepper over the dish.



HONG KONG





HONG KONG YOUNG CHEFS CLUB

Hong Kong Young Chefs Club is the youth arm of the Hong Kong Chefs Association and a proud member of the World Association of Chefs Societies. We are dedicated to grow and nurture the next generation of chefs in Hong Kong by bringing together current and future culinarians to provide opportunities for learning and personal development.

The Hong Kong Young Chefs Club was established in 2007 to serve young culinarians, whether students or professionals by providing opportunities for learning and personal growth. It accomplishes this by working with industry partners to conduct workshops, educational visits and culinary competitions. HKYCC is committed to being a responsible member of the local community and engages in charitable, social and sustainable activities.

Our Mission

1. To inspire and to stimulate young chefs and chefs-to-be by providing opportunities for greater exposure, learning and professional growth.
2. To nurture and support aspiring chefs by creating a dialogue between the current and future talents of Hong Kong.
3. To break down boundaries and engage young chefs to "think outside the box", shaping the future of our industry as an innovative and versatile force.

Our Vision

"To be a community of culinarians, a band of brothers working to raise the bar of excellence among the young chefs of Hong Kong and to build up the next generation of chefs."

Francis Lo
Honorary Chairman, HKYCC



YOUNG CHEFS CLUB ACTIVITIES





Vegan: Onion Variations Daikon Cake

INGREDIENTS

ROASTED ONION

7pcs	Yellow Onion
15g	Salt
60g	Sugar
3pcs	Bay Leaves
5g	Black Peppercorn
5g	Thyme
100g	Vegan Butter
	Marinate Water

MARINATE WATER

500g	Red Cabbage
200g	Yellow Onion
150g	Sugar
300g	Red Wine Vinegar
700g	Water

PINENUTS & HERBS OIL

100g	Extra Olive Oil
10g	Raw Garlic
10g	Chives (chopped)
10g	Chervils (chopped)
20g	Shallots (chopped)
20g	Pine nuts
To Taste	Sea Salt

ONION & GARLIC FOAM

500g	Yellow Onion
200g	Potato
50g	Roasted Garlic
150g	Vegan Butter
100g	Soy Cream
To Taste	Xtanna

ONION MARMALADE

300g	White Onion
50g	Vegan Butter
3g	Thyme
To Taste	Salt
To Taste	White Wine



PICKLED PEARL ONION

20pcs Pearl Onion
125g White Wine Vinegar
25g Sugar
150g Water
3g Salt
Negi Oil

SHALLOP CRISP

5pcs Shallot
50g Vegan Butter
10g Maple Syrup

DAIKON CAKE

500g Daikon
114g Water
66g Spring Onion
25g Black Fungus
25g Shiitake Mushrooms
20g Oil
Flour Paste

FLOUR PASTE

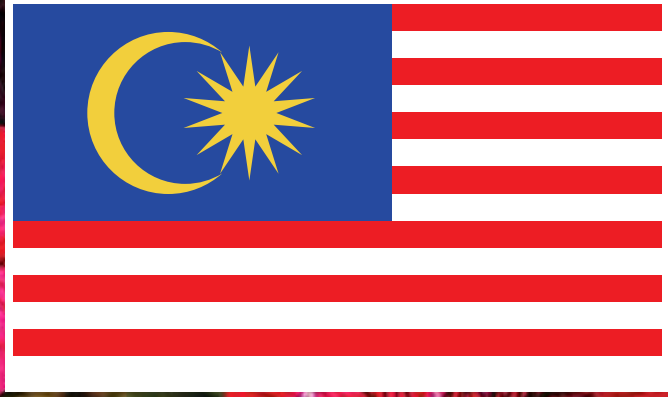
56g Corn Flour
76g Rice Flour
170g Water
4.7g Salt
14g Sugar
1.5g Pepper
14g Sesame Oil

CRESS

40pcs Blood Sorrel Shoots
40pcs Chervil Shoots



MALAYSIA





YOUTH CHEF PCA

KUALA LUMPUR

Youth Professional Culinaire Association (YouthPCA) is a reborn of the former Youth Chef of Chefs Association Malaysia (Youth CAM) which was defunct due to the dismissed of the Chefs Association Malaysia. Youth PCA was formerly established as the youth arm of the Professional Culinaire Association (PCA) in 2016 with the vision and mission of:

VISION

To be an organisation that equips young chefs with knowledge and skills built on a balanced foundation of theoretical and practical experience in order to build future generations of great culinarians in Malaysia.

MISSION

To gather young chefs and expose them to opportunities beyond the classroom.
To strengthen the bond between chefs of diverse ages, cultures, expertise, and backgrounds.

Youth PCA is supported by numerous higher institution of learning's culinary based club, notably the Sunway University Young Chefs' Club (SYCC), where in 2018's Billy Gallagher Young Chefs Forum, both Clubs hosted BGF participants into a Heritage Malay Cooking Class and Meal Packing activity, packing over 100,000 dry meal packages in eradicating world hunger



PENANG JUNIOR CHEF CLUB PULAU PINANG

A Club directed straight under CAM (Chefs Association of Malaysia, Penang Chapter).

Penang Junior Chefs Club is club that stands on the ground on emphasizing the culinary skill portrays by young chef's in training in Penang, either they are continuing their studies or even pursuing the career goals in Penang.

This club also has a age limit of 18 to 25 years of age. Any chefs of an older age will be not categorized as a member of PJCC but a further continuation to be an active member in CAM may prove useful for all chefs.

This club also helps on students and young chefs alike to push them further to competitions and to join in activities held by the PJCC or by the CAM. Young chefs will be able to experience more on further grounds with the help and dedication of fellow experienced chefs and be acknowledge by them.



YOUNG CHEFS CLUB

EAST COAST YOUNG CHEF CLUB

KELANTAN, TERENGGANU, PAHANG

East Coast Young Chef Club was established on 17th of November 2018. the idea of the club was inspired after the gathering for the Bill Gallagher Young Chefs Forum ni Kuala Lumpur on July 2018 by Ilya Dayana Kamaruddin, Nashahuddin Hussin, Syahmi Mansur, and Haekal Daniel. The EAST COAST YOUNG CHEF CLUB brings together young chefs from three states in Malaysia: Pahang, Terengganu, and Kelantan. Our Motto is "Dream Big, Tackles Changes"

In our early years, we mingled with other young chefs from across Malaysia to build connections and participate in their activities, including CSR initiatives and events. Yearly we are also invited to assist with cooking during the major floods on the East Coast by Her Royal Highness Tengku Ampuan Pahang, Tunku Azizah Aminah Maimunah Iskandariah Binti Almarhum Sultan Iskandar Al-Haj



YOUTH ACTIVITIES





YOUTH ACTIVITIES





YOUTH ACTIVITIES





Authentic Nasi Lemak

Fragrant coconut milk rice served with sliced cucumber, crispy anchovies, fried ground nuts and half-boil egg.

INGREDIENTS

SAMBAL

300g	Red Chilli Cut
100g	Shallot
50g	Garlic
400g	Fresh Tomato
48g	Shrimp Paste
4g	Salt
30g	Sugar
25g	Palm Sugar
350ml	Cooking Oil

COCONUT RICE

30g	Shallot
30g	Garlic
4g	Salt
30g	Sugar
600ml	Coconut Cream
1kg	Rice Jasmine
30g	Lemongrass
20g	Ginger
2g	Fenugreek Seed
1pc	Pandan Leave
200ml	Water



METHOD OF PREPARING SAMBAL

1. Prepare the shrimp paste. Slice the shrimp paste and arrange on tray covered with aluminum foil. Baked within 30minutes and 175°C.
2. Prepare the tomatoes. Cut the tomatoes into wedges and arrange on tray. Put small amounts of cooking oil and oven for approximately 20minutes and 175°C.
3. Heat the pan then adds the oil inside.
4. Sautee the garlic, shallot and red chilli until soft (cut red chilli into small part).
5. Add the roasted tomatoes and cook until fragrant.
6. When all the ingredients cooked and fragrant, take out from fire and blend with hand blender until fine.
7. Continue cooks the sambal with low heat until formed thick. Add shrimp paste and palm sugar, keep stirring.
8. Add salt and sugar, adjust the seasoning then remove from fire. Let it cool and keep it int the chiller.

COCONUT RICE

1. Wash the properly rice, prefer 3 times washes. Add in the rice to cooking rice pot.
2. Prepare the shallot, garlic and ginger by thin slices. Add in others ingredient to rice pot. Stir until mix well.
3. For Pandan Leaves just roughly cut 2cm and add in to the rice mixture.
4. Cook for 20 min, you can also steam the fish using steamer to make the rice fluffier and more aromatic.

Served together with boiled egg, slices cucumber, crispy fried anchovies and toasted peanut.



MYANMAR





YOUNG MYANMAR CHEF ASSOCIATION

The Young Myanmar Chefs Association (YMCA) was founded in 2013 with a mission to promote culinary excellence and support aspiring chefs in Myanmar. Recognizing the need for a platform that nurtured young talent, a group of passionate culinary professionals came together to form this association.

In its early years, YMCA focused on training and workshops, inviting renowned chefs from around the world to share their expertise. These initiatives not only enhanced the skills of local chefs but also fostered a sense of community among culinary enthusiasts. The association organized competitions, showcasing the creativity and innovation of young chefs, and providing them with valuable exposure.

As the years progressed, YMCA expanded its reach by collaborating with culinary schools, restaurants, and food festivals. This growth allowed the association to advocate for the importance of the culinary arts within Myanmar's cultural landscape. In 2015, YMCA hosted its first national culinary competition, drawing participants from across the country and elevating the profile of Myanmar's culinary scene.

By 2020, YMCA had established itself as a key player in the regional culinary community, participating in international culinary events and promoting Myanmar cuisine globally. The association continues to support young chefs through mentorship programs and networking opportunities, emphasizing sustainable practices and innovation in the kitchen. Today, the Young Myanmar Chefs Association remains dedicated to shaping the future of Myanmar's culinary industry, inspiring a new generation of chefs to embrace their heritage while exploring new horizons.



FOOD AID TO YAGI TYPHONE AREA





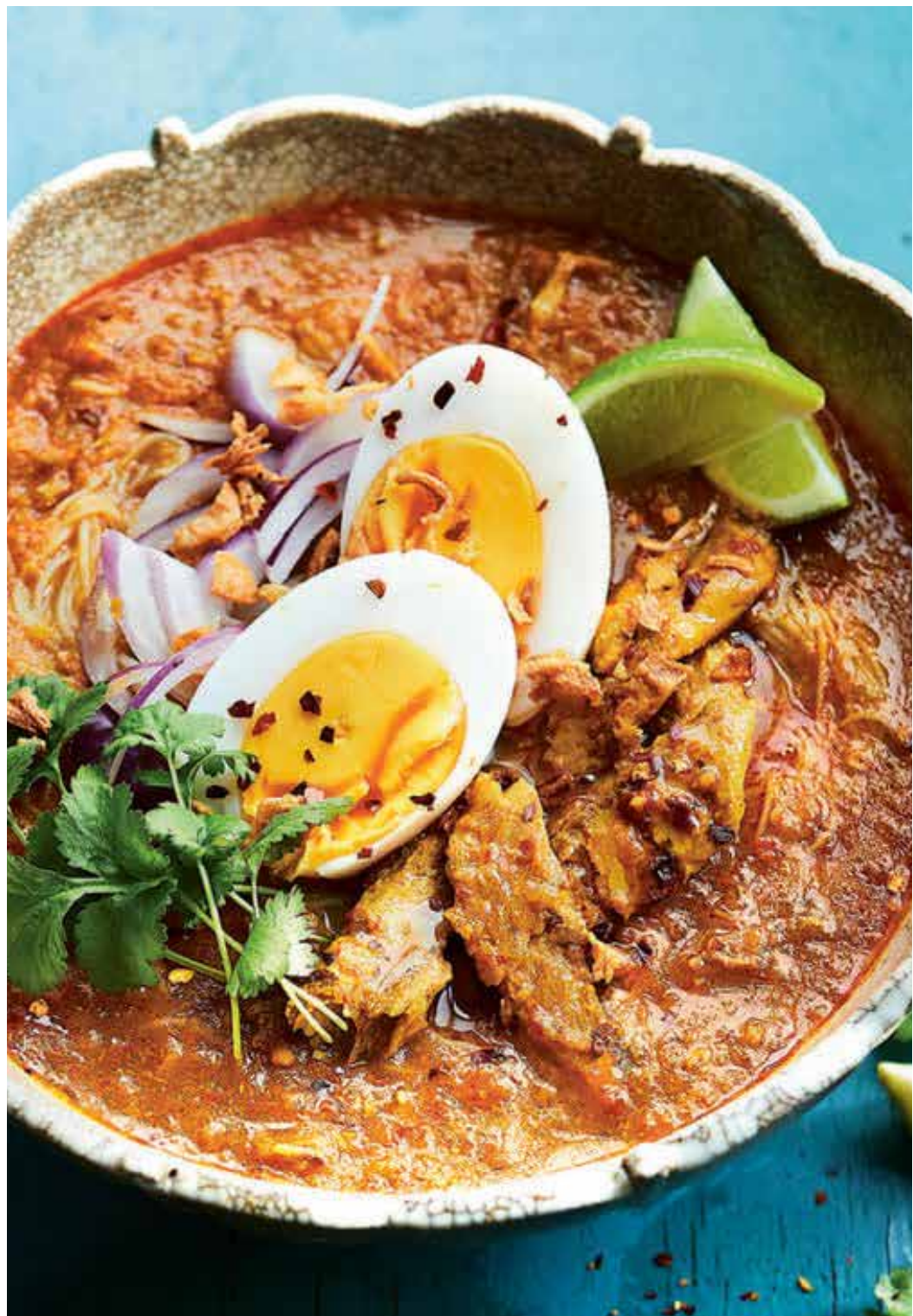
2ND TRIP, FOOD AID TO YAGI TYPHONE AREA





MYANMAR YCC MANGROVES PLANTING MISSION





Mohinga

Fish Noodle Soup

National dish of Myanmar

(serving for 4 person)

INGREDIENTS

FISH STOCK

- 1nos Whole Cat Fish (2 - 3lb) *(skin on)*
- 3nos Lemongrass *(smashed & tied together)*
- 6nos Garlic Cloves
- 1inch Ginger
- 5nos Red Chilies *(re-hydrated with hot water)*
- 2nos Turmeric roots *(or 2 tsp turmeric powder)*
- 4tbsp Fish Sauce
- Handful Cilantro *(best if roots are intact)*
- 6cups Water

SOUP BASE

- 1/4cup Oil
- 2stalks Lemongrass *(sliced)*
- 6cloves Garlic *(minced)*
- 1inch Ginger *(sliced)*
- 2nos Shallots *(diced)*
- 2tsp Paprika
- 2tbsp Fish Sauce

FISH SOUP

- 2tbsp White Rice *(toasted till golden over a low heat & grind to powder)*
- 10nos Pearl Onions *(peeled)*
- 1/2 cup Tender Core of Banana Stem or Lotus Roots *(sliced into 1/4inch rings)*
- 1tbsp Ground Black and White Pepper
- Salt to taste

CHICKEN FAT

- 200g Chicken Fat

NOODLES AND GARNISH

- 1pkt Dried Rice Vermicelli *(cooked as per packaging instructions)*
- 4nos Hard-boiled Eggs *(sliced)*
- 2nos Limes
- Handful Cilantro *(chopped)*
- Chili Flakes *(toasted)*



CRISPY FRITTERS

- 1/2 cup All-purpose Flour
- 1/4 cup Rice Flour
- pinch Salt & Turmeric Powder
- 3 nos Shallots (*thinly thinly sliced or 1/2 cup split chickpeas, soaked overnight*)
or
- 1 nos Opo squash (Calabash) (*cut into 1/2 inch thick, 3 inches long sticks*)

PREPARATIONS

FISH STOCK

1. In a large stockpot, add the whole fish, lemongrass, garlic, chilies, cilantro, turmeric, fish sauce and water.
2. Bring it to a boil, then reduce to medium-low heat and simmer for 30 minutes till the fish easily flakes off.
3. Take the fish out of the pot, peel the skin off and fillet.
4. Separate the large fillets and small, disintegrated flakes.
5. Save the bones, head and skin as well as lemongrass, chilies and turmeric roots.
6. Strain the stock and set aside.

COLLAGEN-RICH FISH BROTH

1. Put the fish bones, head and skin along with the herbs saved from fish stock to a pot and add 3 cups of water.
2. Season with salt.
3. Simmer the soup over medium heat, for an hour till the broth becomes creamy and white.
4. Strain the broth and set it aside.

SOUP BASE

1. Pound the shallots, garlic, ginger and lemongrass in a mortar and pestle till it forms a paste.
2. Heat oil in a pan and sauté the paste for 10 minutes.
3. Add paprika. Stir in the small, disintegrated flakes, free from the bones.
4. Season with fish sauce and cook for about 10 minutes till all residual liquid dry up.



MAKING MOHINGA

1. In a stockpot, bring the strained stock and broth to a boil.
2. Add the soup base.
3. Make a slurry with the toasted rice powder and 4 tbsp of cold water and stir into the soup.
4. Add and cook the pearl onions and banana stem or lotus roots till tender.
5. Stir in the large fish fillets.
6. Add ground black and white pepper.
7. Season to taste and turn the heat off.

CRISPY FRITTERS

1. Mix both flours with salt and turmeric powder in a bowl.
2. Add icy cold water little by little until the batter is thin.
3. Fold in the shallots or split peas or the squash.
4. Form the shallots in clusters, split peas in a round plate, coat the squash in batter.
5. Deep fry them till golden. Cool on a rack.

ASSEMBLING MOHINGA

1. In each bowl, ladle a cup of soup with fish flakes, pearl onions and banana stem or lotus roots over a bundle of rice vermicelli.
2. Customize your bowl to your taste with all the garnishes and toppings, lime, cilantro, boiled eggs, crispy fritters and chili flakes.



PHILIPPINES





PHILIPPINE YOUNG CHEFS CLUB

Philippine Young Chefs Club (PYCC) began in 2014, two months before the Philippine Culinary Cup (PCC). Our initial members, consisting of little more than 25 students from different schools around the Metro Manila Philippines, served as marshals in PCC 2014 and continued annually from then onwards.

Our first General Assembly was held in February of 2015, and membership growth has continued steadily since then through recruitment drives in Metro Manila, Baguio, Bacolod, and Iloilo, among other areas all over the Philippines. Over the past decade, PYCC has been involved in numerous projects such as farm tours, Battle of the Bakers/Cooks, annual community outreach programs, assisting LTB Philippines Chefs Association in Paella Gigante and International Chefs' Day, and holding seminars regarding topics such as restaurant entrepreneurship and preparation for competitions.

In the future, we are looking forward to further expansion across the country, particularly in areas outside Metro Manila. PYCC is committed to continue fostering the passion and honing the skills of culinary students in the Philippines, as well as seeking partnerships with other like-minded organizations, both local and international.



YOUTH ACTIVITIES





Beef Tapa

INGREDIENTS

500g	Beef Sirloin (thinly sliced)
60g	Soy Sauce
30g	White Vinegar
15g	Garlic (minced)
20g	White Granulated Sugar
1g	Black Pepper (ground)
20g	Cooking Oil

METHOD OF PREPARING

1. In a large bowl, mix in the soy sauce, white vinegar, minced garlic, white granulated sugar and the black pepper.
2. Then add in the beef slices. Marinade overnight.
3. For cooking the Beef Tapa, heat a large shallow pan on medium-high heat. Pour the cooking oil and once hot, add in the marinated beef. Stir fry for about 3minutes. Lower the heat and cook until tender.
NOTE: If you prefer a drier version, cook longer until extra liquid evaporates.
4. Best served with garlic fried rice, fried egg, pickled papaya, sliced tomato and cucumber.



SINGAPORE





SINGAPORE
JUNIOR
CHEFS
CLUB
新加坡青年厨师会

SINGAPORE JUNIOR CHEF CLUB

Established in May 2004, the Singapore Junior Chefs Club (SJCC) was founded by Chef Jasmine Ng and Chef Eileen Phua as the youth division of the Singapore Chefs' Association (SCA). SJCC holds the distinction of being the first Young Chefs Club officially registered with the World Association of Chefs' Societies (Worldchefs), marking a significant milestone in the global culinary community. The decision to form this youth wing was made by Chef Otto Weibel, who envisioned a platform for young culinary talent to grow and contribute to the industry, making it a bold and innovative step for the association.

The primary mission of SJCC is to cultivate the next generation of culinary professionals within the food and beverage sector. This is achieved through a diverse range of social, educational, and competitive events designed to enhance both technical skills and industry knowledge. These initiatives provide young chefs with invaluable opportunities to engage with established industry leaders, fostering creativity, innovation, and a commitment to continuous professional growth.

SJCC plays a pivotal role in preparing young chefs for the demands of the culinary world by offering hands-on experience and mentorship from seasoned chefs. The club organizes workshops, masterclasses, networking events, and competitions that serve as crucial learning platforms. Through these activities, junior chefs not only refine their cooking techniques but also gain insight into business aspects such as kitchen management, food sustainability, and the latest culinary trends. The club remains a driving force in shaping the future of Singapore's culinary scene, fostering a culture of mentorship, innovation, and continuous professional development for the nation's next generation of chefs.



YOUNG CHEFS CLUB ACTIVITIES





Singapore Hainanese Chicken Rice

National dish of Singapore
(serving for 4 person)

INGREDIENTS

HAINANESE POACHED CHICKEN

1nos	Fresh Whole Chicken (1.6 - 1.8kg)
3kg	Chicken Bones
9g	Chicken Seasoning Powder
30g	Spring Onion (<i>white portion</i>)
30g	Old Ginger
30g	Shallot
5g	Pandan Leaf
6liter	Water

CHICKEN RICE

500g	Jasmine Rice
10g	Pandan Leaf
10g	Lemongrass (<i>smashed</i>)
80g	Old Ginger (<i>sliced</i>)
40g	Shallot
80g	Garlic
18g	Chicken Seasoning Powder
8g	Salt
640g	Chicken Stock (<i>from poached</i>)
100g	Chicken Fat

CHICKEN DRESSING SAUCE

100g	Light Soya Sauce
4g	Sesame Oil
14g	Sugar
5g	Salt
130g	Chicken Stock (<i>from poached</i>)

CHICKEN FAT

200g	Chicken Fat
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CHILLI SAUCE

100g	Red Chilli Large
25g	Birds Eye Chilli
80g	Garlic (<i>peeled</i>)
40g	Sugar
35g	Salt
20g	Chicken Stock (<i>from poached</i>)
60g	Shallot (<i>peeled</i>)
10g	Lemongrass (<i>sliced</i>)
10g	Lime Juice
2g	Chicken Fat



GINGER SPRING ONION SAUCE

100g	Young Ginger
62g	Spring Onion (<i>green portion</i>)
175g	Peanut Oil
5g	Salt
7g	Sugar
7g	Chicken Seasoning Powder

DARK SOYA SAUCE DIP

100g	Superior Dark Soya Sauce
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ASSEMBLY / GARNISHING

100g	Cucumber (<i>de-seeded</i>)
20g	Coriander
20g	Spring Onion

PREPARATIONS

HAINANESE POACHED CHICKEN

1. In a Big Pot, place chicken bones, chicken seasoning powder, spring onion (white portion), old ginger, shallot, pandan leaf and water and bring up to a simmer.
2. Simmer for 4hours to make chicken stock base for the rest of the recipes.
3. Strain off all the ingredients and retain the stock.
4. Bring the Stock to a boil and carefully blanch the whole chicken by dipping it into the stock for 3times before slowly placing the chicken directly submerged in the stock.
5. Turn the Heat down to the lowest simmer and cover pot with an lid.
6. Poach the whole chicken for 40minutes and once done remove from pot.
7. Prepare an Ice Bath and directly shock the poached chicken once it is out from the pot.
8. Reserve the Chicken for fabrication and deboning to get the meat.

CHICKEN DRESSING SAUCE

1. Combine light soya sauce, sesame oil, sugar, chicken stock, salt in a bowl.
2. Mix well to dissolve seasoning and set aside.

CHICKEN FAT

1. Take clean chicken fat into a pot with a little water and on medium heat setting.
2. Simmer for 45minutes to extract out the oil and reserve one side for the rest of the recipe building.



CHICKEN RICE

1. Soak jasmine rice in water for 8hours.
2. Strain off soaked jasmine rice and pre-heat a pot with chicken fat.
3. Sauté soaked jasmine rice in pot with chicken fat till lightly translucent (2mins).
4. Next add in pandan leaf, lemongrass, old ginger, shallot, garlic and lightly sauté for 30seconds.
5. Add in chicken stock, chicken seasoning powder, salt into pot and mix well.
6. Pour pot of ingredients into a rice cooker and cook on standard setting.
7. Once chicken rice is cooked, remove all the excess ingredients while fluffing the rice.

CHILLI SAUCE

1. In a Blender, add in large red chilli, birds eye chilli, garlic, sugar, salt, chicken stock, shallot, lemongrass, lime juice and chicken fat.
2. Blend all ingredients together into a fine paste and set aside.

GINGER SPRING ONION SAUCE

1. In a Blender, add in young ginger, spring onion (green portion), peanut oil, salt, sugar, chicken seasoning powder.
2. Blend all ingredients together into a fine paste and set aside.

ASSEMBLY

1. Scoop a bowl of "Chicken Rice" on to a plate.
2. Portion "Hainanese Poached Chicken" into 4 side plates.
3. Drizzle some "Chicken Dressing Sauce" over the portioned chicken meat.
4. Garnish "Hainanese Poached Chicken" with Coriander and Sliced Spring Onion.
5. Place sliced cucumber beside the "Hainanese Poached Chicken"
6. For the Dipping sauces, place each type "Ginger Spring Onion Sauce", "Dark Soya Sauce", "Chilli Sauce" into separate saucers.
7. Serve as a whole full complete dish.



SOUTH AFRICA





SOUTH AFRICA YOUNG CHEFS CLUB

For over 50 years The South African Chefs Association (SA Chefs) has represented the most talented chefs, cooks and caterers in the country. SA Chefs is a non-profit industry body, founded more than 50 years ago, that represents the interests of chefs, cooks and caterers at all levels, with a focus on skills development, the celebration of culinary professionals and transforming the industry.

The history of the Young Chefs Club (YCC) and the South African Chefs Association reflects a significant evolution in South Africa's culinary landscape. The YCC was established in the early 1990s with the aim of providing a platform for aspiring young chefs to develop their skills and gain recognition in the culinary world. This initiative was driven by a vision to create opportunities for the next generation of chefs, fostering their growth through workshops, competitions, and mentorship programs. The club's establishment marked a pivotal shift in how young culinary talent was nurtured and supported, emphasizing both skill development and professional growth.

Dr. Billy Gallagher has played a pivotal role in shaping the culinary landscape of South Africa, particularly through his involvement with the Young Chefs Club (YCC) and the South African Chefs Association. The YCC, established in the early 1990s, was envisioned as a platform to nurture and support young culinary talent across South Africa. Dr. Gallagher, a highly respected figure in the culinary world, was instrumental in the club's formation and development. His passion for gastronomy and dedication to culinary education helped set the foundation for what would become a crucial organization for aspiring chefs.

SA Chefs aims to have a significant impact on the careers of the chefs with whom we share the knowledge that our members have acquired through international food promotions, competitions, workshops, educational conferences and various other learning experiences. To date we have over 9600 members that include catering and hotel company directors, restaurateurs, chefs, cooks, culinary educators, apprentices and trainees; who can be found in every type of catering field.



YOUNG CHEFS CLUB ACTIVITIES





East Coast Rock Lobster

INGREDIENTS

KELP-STEAMED CRAYFISH

- 2nos Fresh Crayfish (also known as rock lobsters)
- 4-5 Large Kelp Leaves (rinsed & dried)
- 1pc Lemon (sliced)
- 2cloves Garlic (minced)
- 2tbsp Butter (melted)
- To Taste Salt and pepper

CAPE MALAY WATERBLOMMETJIE SOUP

- 500g Fresh or Frozen Waterblommetjies (Cape Pond Weed)
- 1pc Large Onion (finely chopped)
- 2cloves Garlic (minced)
- 2tbsp Vegetable Oil
- 2pcs Medium-sized Potatoes (peeled & diced)
- 1pc Carrot (peeled & diced)
- 1tsp Ground Coriander
- 1tsp Ground Cumin
- 1tsp Ground Turmeric
- 1tsp Ground Ginger
- 1tsp Ground Cinnamon
- 1tsp Ground Cardamom
- 1litre Vegetable or Chicken Broth
- To Taste Salt and Pepper
- 1pc Juice of 1 Lemon
- As needed Fresh Coriander Leaves for garnish (optional)

CRAYFISH CREAM SAUCE USING THE SHELLS

- 200g Shells from Crayfish tails (cooked & peeled)
- 2tbsp Butter
- 2pcs Shallots (finely chopped)
- 2cloves Garlic (minced)
- 1/2cup White Wine
- 1cup Heavy Cream
- 1tbsp Fresh Lemon Juice
- To Taste Salt and Pepper
- As needed Fresh Parsley for garnish (optional)

CRAYFISH CREAM SAUCE USING THE SHELLS

- 2nos Large Egg Whites
- 50g All-purpose Flour
- 20g Unsalted Butter (melted)
- 1tbsp Squid Ink
- To Taste Salt and Pepper

UMFINO OIL

- 10-12leaves Fresh Wild Amaranth
- 1cup Extra Virgin Olive Oil



PREPARATIONS

EAST COAST ROCK LOBSTER

1. Preheat your grill or oven to medium-high heat.
2. Rinse the crayfish under cold water and pat them dry with paper towels. Use a sharp knife to split them in half lengthwise, exposing the flesh.
3. Lay the kelp leaves on a large enough piece of aluminum foil to wrap the crayfish. Place the crayfish halves on top of the kelp leaves.
4. In a small bowl, mix together the minced garlic and melted butter. Brush this mixture generously over the flesh of the crayfish halves. Season with salt and pepper to taste.
5. Place lemon slices on top of each crayfish half.
6. Wrap the kelp leaves around the crayfish, ensuring they are completely covered. Then wrap the aluminium foil tightly around the kelp-wrapped crayfish to form a sealed packet.
7. If using a grill, place the foil packet directly onto the grill grates. If using an oven, place the foil packet on a baking sheet.
8. Cook the crayfish for about 12-15 minutes on the grill or in the oven, until the flesh is opaque and cooked through.
9. Carefully open the foil packet, being mindful of the steam that will escape.

CAPE MALAY WATERBLOMMETJIE SOUP

1. If using fresh waterblommetjies, wash them thoroughly and remove any tough stems. If using frozen, thaw them according to package instructions.
2. Heat the vegetable oil in a large pot over medium heat. Add the chopped onion and minced garlic, and sauté until softened and fragrant, about 3-4 minutes.
3. Add the diced potatoes and carrots to the pot, along with all the ground spices (coriander, cumin, turmeric, ginger, cinnamon, and cardamom). Stir well to coat the vegetables in the spices, and cook for another 2-3 minutes.
4. Pour in the vegetable or chicken broth, and bring the mixture to a simmer. Let it cook for about 15-20 minutes, or until the vegetables are tender.
5. Once the vegetables are cooked, add the water blommetjies to the pot. Allow the soup to simmer for another 10-15 minutes, or until the waterblommetjies are tender.
6. Season the soup with salt, pepper, and lemon juice to taste. Adjust the seasoning according to your preferences.
7. Once the soup is seasoned to your liking and the waterblommetjies are tender, remove the pot from the heat.
8. Blend till smooth and pass through a tammy sieve for a silky delicate soup.



PREPARATIONS

CRAYFISH CREAM SAUCE USING THE SHELLS

1. Rinse the crayfish shells under cold water to remove any debris.
2. In a large skillet or saucepan, melt the butter over medium heat. Add the chopped shallots and minced garlic, and sauté until softened and fragrant, about 2-3 minutes.
3. Add the crayfish shells to the skillet and cook for another 5-7 minutes, stirring occasionally, until the shells turn bright red and aromatic.
4. Pour in the white wine and let it simmer for about 2-3 minutes, allowing the alcohol to cook off and the flavors to develop.
5. Reduce the heat to low and pour in the heavy cream. Stir well to combine, and let the sauce simmer gently for about 15-20 minutes, allowing the flavors from the shells to infuse into the cream.
6. Use a spoon to press down on the shells occasionally to release more flavor into the sauce.
7. After simmering, strain the sauce through a fine mesh sieve or cheesecloth into another saucepan, pressing down on the shells to extract as much flavor as possible. Discard the shells.
8. Place the strained sauce back on the stove over low heat. Stir in the fresh lemon juice, and season with salt and pepper to taste.
9. Let the sauce simmer for another 5 minutes, or until it reaches your desired consistency.
10. Serve the crayfish cream sauce hot, ladled over your favorite seafood or pasta dish.
11. Garnish with chopped fresh parsley if desired, and enjoy the rich and flavorful cream sauce made with the essence of crayfish shells.

SQUID INK TILES

1. Preheat your oven to 175°C.
2. Line a baking sheet with parchment paper or a silicone baking mat/ mould.
3. In a mixing bowl, whisk together the egg whites, flour, melted butter, squid ink, salt, and pepper until well combined. The batter should have a smooth and pourable consistency.
4. If desired, add finely chopped herbs or spices to the batter for additional flavor. Mix until evenly distributed.
5. Using a small offset spatula or the back of a spoon, spread a thin, even layer of the batter onto the prepared baking sheet. You can create various shapes or designs, but keep in mind that the tiles will spread during baking, so leave some space between each one.
6. Bake the tiles in the preheated oven for 5-7 minutes, or until they are golden brown and crispy around the edges.
7. Remove the baking sheet from the oven and let the tiles cool for a few minutes on the baking sheet. They will continue to crisp up as they cool.
8. Once cooled slightly, carefully transfer the tiles to a wire rack to cool completely and become fully crisp.



PREPARATIONS

UMFINO OIL

1. Rinse the Wild Amaranth under cold water to remove any dirt or debris.
2. Pat them dry with paper towels.
3. Tear the Wild Amaranth into smaller pieces to release their flavour and aroma.
4. In a small saucepan, heat the olive oil over low heat until warm but not boiling.
5. Add the torn Wild Amaranth to the warm olive oil, making sure they are fully submerged.
6. Let the Wild Amaranth infuse in the warm oil for about 20-30 minutes, stirring occasionally.
7. After the infusion period, remove the sauce pan from the heat and let the oil cool to room temperature.
8. Once cooled, strain the oil through a fine mesh sieve or cheesecloth to remove the Wild Amaranth and any small particles.
9. Transfer the strained Wild Amaranth oil to a clean glass bottle or jar with a tight-fitting lid.
10. Store the Wild Amaranth oil in a cool, dark place away from direct sunlight.
11. It will keep for several weeks to a month.



SOUTH KOREA





YOUNG CHEFS CLUB OF KOREA

The Young Chef Club of Korea (YCK) was established in 2015. Prior to this, there was an organization called "Korea Young Chef Club (founded by another team)", but it did not show sufficient activity. Therefore, the Young Chefs Federation of Korea, which is the predecessor of the current Young Chef Club of Korea, was established, and after the COVID-19 pandemic ended, activities resumed and the name was changed to the current Young Chefs Club of Korea (YCK). The founding background of our YCK is to provide young chefs in Korea with opportunities for growth and to support young chefs who are not able to receive elite education by allowing them to participate in competitions, pop-up restaurants, volunteer activities, and advanced professional culinary or pastry seminars. Additionally, the purpose is to help mentee young chefs grow into mentors and have a positive impact. Next year, YCK will celebrate its 10th anniversary. During the past nine years, except for the COVID-19 period, YCK has held workshops with a theme once a month, and as of August 2024, it has held 66 workshops and seminars. In addition, members of YCK have achieved remarkable results, such as winning the first gold medals for the Korean national team at the 2018 Luxembourg Culinary World Cup and the 2024 IKA Culinary Olympics in Junior national team category. Chef Kyu-bin Lim, who will represent Korea for the first time in the 2024 Global Young Chef Challenge finals, is also a member of our YCK.

In addition, we have started volunteer activities to raise awareness of the importance of chefs' social impact among mentees who are benefiting from good programs with social support. We plan to hold a pop-up restaurant in November and use the proceeds to help our neighbors in need during the December volunteer activities. As the only young chef support organization in Korea, the Young Chef Club of Korea aims to continue providing a learning and activity space for more young chefs in Korea to learn about the social impact chefs can make and the conditions they need to develop as chefs through various activities. We would like to express our gratitude to all the mentor chefs and our partners, Lotte-Nestle Professional and Seoul Hoseo Technical College, who have been with us throughout this time.



YOUNG CHEFS CLUB ACTIVITIES





Modern Korean Dish

Butter soy sauce glazed tteockgarbi, Butter pan-seared kingoyster mushroom, Deep-fried lotus root & Garlic chilli creamcheese dip sauce and Korean chive salad.

INGREDIENTS

TTEOCKGARBI

300g	Minced Beef
20g	Soy Sauce
10g	Brown Sugar
15g	Plum Extract
10g	Garlic
2g	Black Pepper
10g	Starch

BUTTER-SOY SAUCE

30g	Soy Sauce
20g	Honey
30g	Water
20g	Anchor Butter

GARNISH

10g	Pine Nuts
5g	Dried Jujube

BUTTER PAN SEARED KINGOYSTER MUSHROOM

2nos	King Oyster Mushroom
10g	Butter
10ml	Olive Oil

DEEP-FRIED LOTUS ROOT

30g	Lotus Root (<i>sliced</i>)
20g	Starch
As Needed	Frying Oil
To Taste	Salt

GARLIC CHILLI CREAMCHEESE DIP SAUCE

15g	Anchor Butter
30g	Anchor Cream Cheese
50ml	Anchor Whipping Cream
15g	Garlic
10g	Cheongyang Chilli
To Taste	Salt
To Taste	Pepper



KOREAN CHIVE SALAD

50g	Korean chive	50g
20g	Onion	
10g	Chilli Powder	
15g	Plum Extract	
14g	Soy Sauce	
5g	Sugar	
5g	Garlic	
5g	Sesame	

PREPARATIONS **TTEOCK-GARBI**

1. Mince garlic and mix all the ingredients
2. Divide into 50g and shape them
3. Grease a pan and bake over low heat.
4. Put tteok-galbi in the butter soy sauce and boil it down glossy

BUTTER SOY SAUCE

1. Put all the ingredients in the pan where the tteok-galbi was grilled and bring to a boil.

BUTTER PAN-SEARED KINGOYSTER MUSHROOM

1. Grease a pan with olive oil and preheat the mushrooms to brown color and add butter at the end.

DEEP-FRIED LOTUS ROOT

& GARLIC CHILLI CREAM CHEESE DIP SAUCE

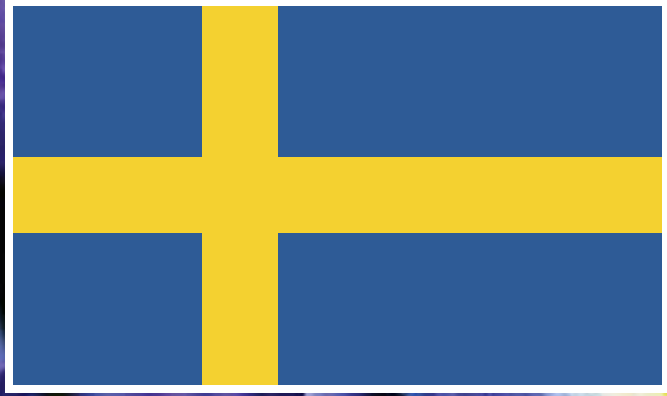
1. The lotus root dust with starch and deep-fried in oil.
2. Stir-fry garlic in butter, add cream cheese, mix, add whipped cream, and season with salt and pepper. Turn off the heat and mix the chopped cheongyang chilli.

KOREAN CHIVE SALAD

1. Cut the Korean chives into 5cm and slice onions.
2. Add all the seasoning to the chives and onions and mix well.



SWEDEN





Swedish Young Chefs Club

SWEDISH YOUNG CHEFS ASSOCIATION

In 2012 our mentor Marcus Hallgren received the task to build up a YCC in Sweden. In May 2013 there was a full board and district ambassadors, a total of 22 young chefs joining the Nordic Congress in Sweden. Our first president was Annie Lundin, Annie became Ambassador for the Nordic in Worldchefs. Annie was also Nordic young chef champion and succeeded in Sweden's National Junior team. Over the years the main project has been in food waste, working with local stores, restaurants and organizations for homeless people. Beside that the club has been promoting culinary schools to get more young people into our business.

During the history Sweden is the only European country who has been at every congress since 2014, and I the Nordic Sweden's YCC as the only country been to every Nordic event where YCC was invited, we are proud to be a part of the Worldchefs family everywhere we go. After the pandemic the club has started to grow again and see to the future with confidence and heart, also working close to Finland and Norway in different projects around our countries and with local and Nordic sponsors like Sterling White Halibut a well-known sponsor for Worldchefs as well.

Sweden has a new president since summer of 2024, Rebecka Nilsson from north of Sweden, working close to her is Emelia Norling Secretary, Emilia is the longest sitting board member of YCC in Sweden with over 5 years and still going. Our Junior National team have been the most successful team in history, last time in Stuttgart, Germany they took their 4:th consecutive gold in Culinary Olympics with Coaches Peter Jelksäter(3) and Sebastian Pettersson(1), Sweden's General Manager for the culinary teams Jens Ericsson is now composing the next generation for 2026.



YOUNG CHEFS CLUB ACTIVITIES





Traditional Swedish Herring Dish

National dish of Sweden

INGREDIENTS

1 kg	Almond Potato or Fresh Potato
1can	Fermented Herring (à 475 g)
2nos	Red Onions (<i>chopped</i>)
1/2dl	Chives (<i>chopped</i>)
As needed	Butter
As needed	Soft, Thin Flatbread
As needed	Sour Cream

PREPARATIONS

1. Wash and boil the potatoes until soft in lightly salted water.
2. Allow the herring acid flow to drain and clean it. Peel and finely chop the onion. Cut the potatoes into slices. (*If you open the herring under water, you reduce the smell*)
3. Spread butter on the flatbreads and spread potatoes, onions, chives and fermented herring on top. Feel free to add-on some sour cream and roll up into clamps.

To enjoy the dish, in Sweden many people drink Milk and Aquavit together with dish.

If necessary and you are allergic on gluten intolerant:

1. Carefully check the contents of the bread.
2. Free from eggs.
3. Go gluten-free: choose gluten-free bread.
4. Make it lactose-free: choose lactose-free products from butter and sour cream.
5. Go milk protein free: choose milk protein free replacement products for butter and sour cream.



UAE UNITED ARAB EMIRATES





EMIRATES CULINARY GUILD YOUNG CHEFS CLUB

The Emirates Culinary Guild Young Chefs Club is a fantastic initiative started by Emirates Culinary Guild! It was over a decade ago that the Emirates Culinary Guild Young Chefs Club (ECGYCC) was launched by five young enterprising chefs. The founders of the club have since made way for the new brigade of young chefs to take forward the task of uniting our young chefs and developing them into tomorrow's MasterChefs.

The Emirates Culinary Guild (ECG) a non-profit organization aims to promote culinary excellence in the UAE. The Young Chefs Club is a platform for young culinary enthusiasts (under 28 years) to:

1. Develop their skills and knowledge
2. Network with peers and industry professionals
3. Participate in culinary competitions and events
4. Access mentorship and training opportunities
5. Stay updated on industry trends and best practices.

The club organizes regular meetings, workshops, and activities, providing a supportive environment for young chefs to grow and learn. Membership benefits include:

1. Opportunities to participate in local and international competitions.
2. Access to exclusive training sessions and workshops.
3. Networking opportunities with industry leaders.
4. Access to the Newsletter and Gulf Gourmet magazines.
5. Discounts on ECG events and activities.

If you're a young chef in the UAE, joining the Emirates Culinary Guild Young Chefs Club can be a great way to boost your career and connect with like-minded individuals!



YOUNG CHEFS CLUB ACTIVITIES





Lamb Machboos & Luqaimat

National dish of United Arab Emirates

INGREDIENTS

LAMB MACHBOOS

1000g	Lamb Leg with bone
600g	Basmati Rice
100g	Butter Ghee
60g	Garlic Ginger Paste
100g	Onion
50g	Fried Onion
100g	Tomato
100g	Tomato Paste
25g	Green Chili
50g	Fresh Coriander
1liter	Chicken Stock
20g	Bezar Spices (Emirati spices)
20g	Turmeric
10g	Chili Powder
30g	Dry Lemon
10g	Bay Leaves
20g	Cinnamon Stick
To Taste	Salt
30ml	Lemon Juice
50g	Green Peas
69g	Raisins

LUQAIMAT

400g	Flour #1
40g	Milk Powder
20g	Baking Powder
30g	Corn Starch
4g	Yeast
Few	Saffron
2g	Salt
5g	Cardamom powder
20g	Sugar
280g	Water
200g	Date syrup
50g	Sesame seeds
1liter	Corn oil



PREPARATIONS

LAMB MACHBOOS

1. Heat the pot and add ghee and add all dry spices.
2. Marinate the meat with bezar spices, turmeric and salt. Then sear it with ghee and the dry spices, until it takes a golden Color, remove it from the pot and continue cooking in the oven.
3. In the same pot add the onion and mix until it becomes a Golden in color. Add garlic ginger paste and green chili. Then add the tomatoes and tomato paste. Add the rest of the spices with the fresh coriander then add the meat stock.
4. Add the rice when the mixture starts to boil. When the rice starts to absorb the mixture, reduce the heat as much as possible and continue cooking with cover on for around 25minutes. Then keep it covered for 10minutes out of the heat.
5. Place the rice in a platter and arrange the meat on top, garnished with fried onion, fried peas, fried raisins and fresh coriander.

LUQAIMAT

1. Dissolve yeast in some lukewarm water. Mix with flour with sugar, salt, milk powder, baking powder, saffron and cardamom powder to form a smooth and sticky dough.
2. Let the dough rest in warm place.
3. Heat the oil in a deep pot.
4. Make balls of about 2cm diameter, and drop them into the oil.
5. Fry them evenly by stirring them constantly.
6. Ensure that the oil is not too hot. When the balls are fried and turn golden brown and crisp, remove from the pot, Place on paper towel to remove excess oil.
7. Put the balls in a small bowl and pour date syrup and sesame seeds.
8. Serve it hot.



BILLY GALLAGHER



**BILLY GALAGHER
YOUNG CHEFS FORUM:
EMBRACING YOUNG CHEFS
NETWORKING &
CULINARY FRIENDSHIP**



Billy Gallagher Young Chefs Forum Program (BGF): The BGF is established around Billy's legacy and insistence on providing young up-and-coming chefs proper training, guidance, and learning opportunities. It is a unique opportunity for young chefs from around the world to gather, learn, and experience new things at every Worldchefs Congress. The main congress has a complete forum full of guest speakers, presentation, cooking demonstrations, tastings, and discussions. All young chefs are encouraged to register for the BGF which has its own program tailored with more of an educational and mentoring angle featuring locally inspired excursions.

At the end of each BGF, the Committee selects two inspiring Young Chefs to an award of a Two-week paid trip to Billy's home country of South Africa for a practical training and culinary experience of a lifetime!





BILLY GALLAGHER YOUNG CHEFS FORUM ACTIVITIES





BILLY GALLAGHER YOUNG CHEFS FORUM 2006, NEW ZEALAND





BILLY GALLAGHER YOUNG CHEFS FORUM 2008, UAE





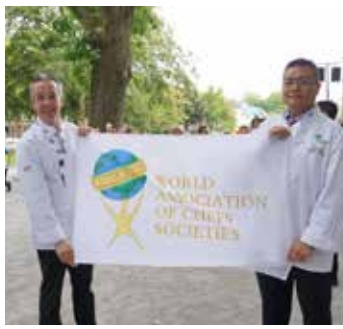
BILLY GALLAGHER YOUNG CHEFS FORUM 2010, CHILE





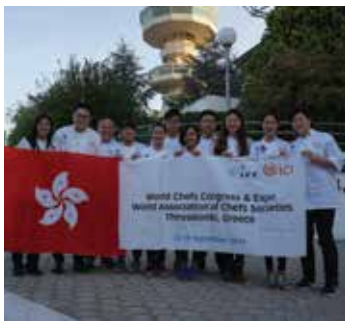
BILLY GALLAGHER YOUNG CHEFS FORUM 2012, SOUTH KOREA





BILLY GALLAGHER YOUNG CHEFS FORUM 2014, NORWAY





BILLY GALLAGHER YOUNG CHEFS FORUM 2016, GREECE





BILLY GALLAGHER YOUNG CHEFS FORUM 2018, MALAYSIA





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DISCLAIMER

the contents are submitted by respective Young Chefs Club. While the Publication team has taken every possible steps to ensure each piece of information is correct by the time of this publication, any error is regrettable.

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