



World Master Chefs Society

NEWSLETTER

June
2012

Please keep us updated with all your news in order that we can share it with your fellow Chefs and colleagues.

Greetings to all our World Master Chefs!

We do hope the year is going well for you and wanted to share the good news of some of our colleagues.

London and South East Chapter



Brian Henry, FWMCS and Chapter Chairman, together with four of his World Master Chef colleagues, has been busy touring the south of England cooking and presenting a stunning seven course fine dining event. Each one of the AA Rosette winning chefs has created a dish especially for the tour.

Amuse Bouche - Alwin Brown MWMCS

Spicy Prawn and Crab Panna Cotta
with Enoki Mushroom Salad

Starter - Stuart Hine MWMCS

Confit of Rabbit Tortelloni with Spring Vegetable Broth

Fish Course - James Parsons MWMCS

Beetroot Cured Salmon with Sake Jelly, Seaweed,
Ginger, Wasabi and Yuzu

Main Course - Brian Henry FWMCS

Smoked Loin of Pork, Sage and Onion Bon Bon, Braised
Lentils with Savoy Cabbage, Crackling and Apple Sauce

Dessert - Duncan Wilson MWMCS

Carrot Cake with Cinnamon Ice Cream,
Carrot Jelly & Raisin Puree

Daniel Ayton



Daniel Ayton, FWMCS, has been elected Chapter Vice Chairman of the London and South East Chapter of the World Master Chefs Society. He is an experienced chef with almost 30 years' extensive experience in fine dining, as well as banqueting operations. After working alongside such chefs as Pierre Larapide of the George V, Paris, in Torquay's five star Imperial Hotel, he became a Forte Graduate chef working for chefs such as Paul Bocuse and Gastone Lenotre and in hotels such as the Grosvenor

House, Park Lane, Browns, Mayfair, The Bath Spa, The Randolph, Oxford, Le Saint Pierre, Normandy, Hotel Des Burgues, Geneva, and the three Michelin starred Paul Bocuse, Lyon. This was then followed by positions of sous chef up to executive chef at The Balmoral, Edinburgh; Hilton, Coventry and Newbury and Park Lane London; Powder mills, East Sussex, (2 rosettes four years); Five Lakes, Essex, (2 rosettes one year) and Four Star in Brighton.

Born in Torquay, Devon, Daniel started in the industry washing up in his parents' 120 seated restaurant, whilst still at school earning his 'pocket money' and worked his way up through salad hand to pastry chef which is where he found his passion for food. Daniel uses every opportunity to develop his own skills, often in his spare time. In 2009 he qualified as a WACS B grade culinary judge. He is influenced by international cuisines experienced on his travels and has completed an essay on ethnic and authentic food, and a dissertation looking at the Psychosocial Aspects of coeliac disease and how it impacts the hospitality industry; this went towards his Honours degree. He has also been awarded a graduateship from City and Guilds in recognition of achievement through education and training, and a fellow of Institute of Leadership and Management.

Daniel has been awarded the Palmes Culinaires from the Conseil Culinaire Francaise de Grande Bretagne for services to Catering; is



a Fellow of the Craft Guild of Chefs and a member of Master Chefs of Great Britain; as well as being a patron to University of West London; a mentor to Southbank University, and works closely with Westminster College.

Daniel has also been privileged to cook for Her Majesty The Queen, Prince Philip, Prince Charles, Duchess of Cornwall, along with their guests the President of South Africa and Twelve Heads of State in 2010 on Commonwealth day.

Daniel has just returned from Brussels where he was a fellow Chef Jury Member with 60 of "Europe's Top Chefs". Pictured with Daniel at the Brussels Parliament building are fellow chefs Alan Coxan and Richard Cubbin with



Louis Frere of the International Taste and Quality Institute. iTQi is the leading independent Chef and Sommelier based organisation dedicated to testing and promoting superior tasting food and drink from around the world. The Superior Taste Award is a unique international recognition based upon the blind judgment of Chefs and Sommeliers who are opinion leaders and experts in taste. Jurors are selected from the 13 most prestigious European culinary and sommeliers associations. Daniel will be looking for some organoleptic tasters to put forward for selection and represent the World Master Chefs with him next year. If you are interested, please send your details to daniel.ayton@worldmasterchefs.com.

World Master Chef Centre Stage at the Surrey County Show



Paul Mulvenna-Pegrum MWMCS was centre stage at the Surrey County Show where he cooked a special tea bread for the Duke and Duchess of Wessex to mark the Queen's Diamond Jubilee celebrations.



Buxton Lecturer Is University Chef Of The Year

The University of Derby Buxton is proud to announce that its Chef Lecturer, Robert Stordy FWMCS, has been crowned The University Caterers Organisation's (TUCO) University Chef of the Year 2012.

Robert, who lectures on the University's BA (Hons) Professional Culinary Arts degree was awarded Gold at the Knorr/TUCO annual chef challenge held in Blackpool on 26 March, where the very best

professionals in university catering competed for some top awards.

This prestigious title adds to Robert's already numerous industry accolades.

Food For Thought



Cyrus Todiwala OBE FWMCS organised a Food For Thought event at his Cafe Spice Namaste restaurant in April which was the third evening of its kind bringing together people from across the sustainability world to discuss various topics ranging from engaging with the supply chain to energy management. Cyrus is championing sustainability in his cooking with organic,

sustainable and British products used wherever possible. His restaurant is also a member of the Sustainable Restaurant Association.

Before dinner he spoke about his fascinating sustainability journey, from growing up in India to being an advisor on HRH The Prince of Wales' Mutton Renaissance Movement and on the London Food Board.

Cyrus was awarded the Special Award at the Craft Guild of Chefs awards in June recognising his outstanding contribution to the industry.

Message from Daniel Ayton

On 22 June I took my place to abseil down 16 storeys (200 feet) of the side of the London Lancaster Hotel with breath-taking panoramic views of Hyde Park and London's skyline! The "Fly with the Lancaster Bees" is to raise sponsorship to go towards our Summer School Programme; supporting young school and college leavers with their first step onto the career ladder.



For over 20 years, Springboard has been helping young, unemployed and disadvantaged people into careers in hospitality, leisure and tourism, as well as being the industry's natural partner in improving its image, attracting new talent and addressing skills shortages. Their vision is to be the UK's leading provider of specialist careers, vocational education and employment services relating to hospitality, leisure and tourism thereby supporting young, unemployed, disadvantaged and other job seekers, as well as being the industry's natural partner in improving its image, attracting new talent and address skills shortages.

Our emphasis on attracting home grown talent becomes ever more important.

<http://uk.virginmoneygiving.com/fundraiser-web/fundraiser/showFundraiserProfilePage.action?userUrl=DanielAyton>

Please follow the link above to add your valued sponsorship.

Many thanks for your help, Daniel. J. Ayton FWMCS.

