



*American Culinary Federation, Big Apple Chapter*



**President  
Robert Walljasper**

### PRESIDENT'S MESSAGE

Welcome back from the summer break! I hope you all had an opportunity to spend time with the important people in your life. In July, I had a chance to attend Cook. Craft. Create in New Orleans. It was a great chance

to connect with colleagues both regionally and nationally. Locally, officers and members from Long Island, Eastern Long Island, Westchester, Atlantic City, and Jersey Shore were all in attendance. The numerous education sessions throughout the conference offered ongoing learning mixed with networking opportunities.

The past couple of months have given us reminders to savor our lives and enjoy our days. Members of our community locally, nationally and internationally have passed away. Please take a moment to remember our immediate past president Lutz Lewerenz.

During the summer break details have been finalized for our Fossil Farm Tour, October Chapter/Award Presentation Dinner and Big Apple Culinary Challenge. Also, we are working on upcoming educational / demonstrations sessions for professional while growth earning CEHs and network with members.

Come join us at our August General Meeting! You will hear about The National Conference, our upcoming competition, professional certification and more.

I look forward to seeing you at the Fall General Meetings and Chapter Events!

Sincerely,

Robert Walljasper, CEC, CCE

President, ICA-ACF Big Apple Chapter

## Club 101

General Meeting  
Monday August 27, 2018  
Club 101: 101 Park Avenue  
New York, New York  
Time: 4:30pm - 6:00pm

Upcoming General Meeting  
Monday October 1, 2018  
At City Tech in Brooklyn

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2017-18

### CHAPTER OFFICERS

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**Sanjay Shetty**  
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**Jan Skrkon, CEC**  
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*Chairman of the Board*

**David Goldberg, CEPC, CCE**  
*Chari of Newsletter Committee*

**Sanjay Shetty**  
*Website Administrator*

**www.bigapplechefs.org**  
*Website*

## Cook. Craft. Create. ACF National Convention NOLA by Robert Walljasper, CEC, CCE



New Orleans in July... At first glance you might say no way. With 1,200+ Chefs traveling to the Hyatt Regency next to the Superdome the answer becomes a definite YES! This city-parish on the banks of the Mississippi River is haven to amazing chefs, local cuisine and a perfect location for hosting the 2018 national conference.

Over the course of 5 days an incredible amount of education, business, networking and more happened. The first day featured many extended sessions from fermentation, sous vide techniques, walking tours of the Big Easy and Masquerade Welcome Reception. Day 2 starts at 7:45 am with morning stretch followed by Opening General Session. Our National President Stafford T. DeCambra, CEC, CCE, CCA, AAC welcome us in true Hawaiian style. New Orleans's Chef John Folsie was talking about Louisiana Culture & Cuisine giving insight to formative times for him. The day continued with education sessions, and business, judge, & competitor meetings. Dr. L.J. Minor Chef Professionalism dinner featured Louisiana Blue Crab Cake, Boudin Stuffed Bone-In Pork Chop and Key Lime Ile Flottante to end the day's program at 9:00pm. Though the lounge area continued to be packed well into the night.

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The National Board and Office both recognize how valuable our time is and has been working to increase the value of attending. Everyone attending has a variety of goals they wish to achieve. To aid with education, concurrent sessions are offered in culinary, pastry, chef's wellness, business management, and educator development. Gone are paper tickets, printed programs, table menus, and more. Replacements include concert like VIP badges, digital handouts, conference app and social media. The schedule has been adjusted to add time for seeing the local area, check in with work and network with attendees.

Next year's the northeast regional conference ChefConnect will be just down the road from us in Atlantic City. This promises to be a great event filled with much of the above and more. Check your calendars and come join us in Atlantic City, New Jersey!



### LUTZ LEWERENZ, CEC, AAC 1941 - 2018

The ICA-ACF Big Apple has lost our Chairman of the Board and Past President Lutz Lewerenz in July. Over the years he has been an active member of the Chapter and community. Please join us in remembering and honoring Lutz Lewerenz, CEC, AAC.



*Chef Lutz Lewerenz with one of his award winning chocolate sculptures*

# When the World Comes Together - Worldchefs Congress

By Robert Walljasper, CEC, CCE

At the beginning of July World Association of Chefs Societies (WACS) held the biennial congress in Kuala Lumpur. This global organization is made up of more than 100 national chef associations from around the globe. Since 2016 the Congress Committee has been hard at work organizing the event lining up speakers such as André Chiang Alvin Leung, Charles Carroll and more. Chefs and representatives from 80+ countries arrived in Malaysia to celebrate our interconnectedness and profession.

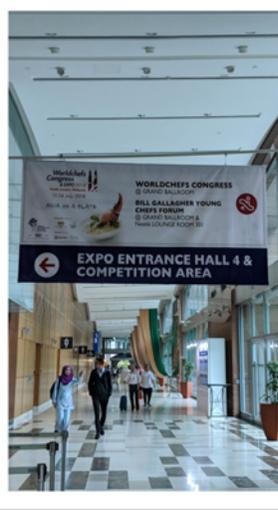
The Worldchefs Congress and Expo incorporates keynote speeches, organization updates, Educator's Forum, Bill Gallagher Young Chefs Forum, 2022 country bid and more. The first evening with a family dinner for 600+ attendees at Hakka Restaurant with Chinese Banquet Menu. Tables were filled by friends new and old, and tomorrow's chefs for a delicious meal featuring amazing local entertainment. In the Opening Session President Thomas Gugler give a warm welcome followed by Malaysian Drum Symphony and the Parade of Nations. Over the next few days we learned about the power of the white jacket and global perspective.

Throughout the 3 days of expo several of the worlds' best chefs come to compete in the Global Chefs Challenge Series. Categories included: Global Chef, Global Pastry Chefs, and Global Young Chefs. 70 nations competed to earn the opportunity to compete is the highly selective competition. Our representatives first had to earn chef of the year, pastry chef of the year and student chef of the year before moving on to earn a slot at the Global Chef Challenge. Over the course of a few short hours chefs, pastry chefs, and student chefs prepare multi-course menus enjoyed by a lucky few attendees and the judges.

Although it may seem early plans are already underway for the next two congresses. If you want a chance to connect with up to 1,000 chefs from 80+ countries...

Mark you calendar and start planning for 2020 in St. Petersburg.

Come hear more about the Worldchefs Congress at our August 27<sup>th</sup> general meeting.



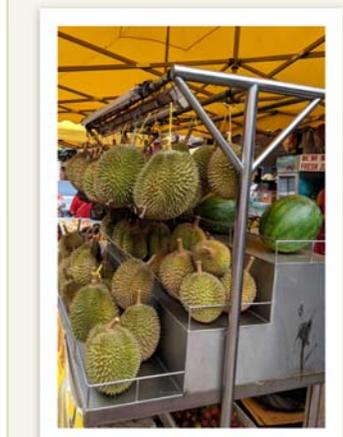
## Kuala Lumpur - Chef's dream...

2018 World Chef Congress was held in Kuala Lumpur, Malaysia in Southeast Asia. As the capital of Malaysia, Kuala Lumpur was named after the "muddy confluence" of 2 rivers.



Flight time starts around 24 hours with at least one stop over. The time difference is 12 hours, or the opposite time of us here. The country is diverse with 60% Malays & indigenous, 20% Chinese, 6% Indian, 1% other and 10% non-citizens. 8+ languages are spoken with Bahasa Malaysia as the official language followed by English & several dialects of Chinese.

The city population is around 1.6 million out of 31 million for Malaysia. The KLites (locals) have a fondness for durian fruit, hawker food, and pasar malam (night markets). It is highly recommended to try nasi lemak, char kway teow, roti canai, asam laksa and cendol. Definitely a city not to be missed as a Chef or gastronome.





## MODERNIST BREAD BOOK REVIEW

Let's say you have a deep abiding love of all things bread, a joy for photography and food, and an unlimited budget. What would you do? Probably exactly what co-author Nathan Myhrvold did—write a 5 volume tome to your favorite carbohydrate.

And charge over \$500.00 for it.

With over 1500 recipes, xxx images, xxx words, and 2300 pages, this is the encyclopedia of bread we always wanted but never knew we needed. He is a scientist, and yet has developed a writing style that is clear and understandable.

This reader has only been able to run through Volume 1: History and Fundamentals, but looks forward to continuing to read this text. I was surprised to see what the author considers fundamentals— microbiology, nutrition, heat and energy, physics.

It is a fascinating read and he has left no stone unturned in the reporting of the history of bread. I am looking forward to getting to the recipes.

## BIG APPLE CULINARY CHALLENGE

Our Second Annual Big Apple Culinary Challenge is coming up Saturday, October 20, 2018.

As always ACF approved, this year the show chair will be David Goldberg, CEPC, CCE and co-chaired by Robert Walljasper, CEC, CCE.

Culinary competitions are great opportunities for chefs to grow professionally and display their creativity. The ICA-ACF Big Apple Chapter looks forward to welcoming you to the 2nd Big Apple Culinary Challenge being held at New York City College of Technology.

You can sign-up online at: <https://big-apple-culinary-challenge-2018.cheddarup.com>



## UPCOMING CULINARY EVENTS

### ICA-ACF Big Apple Upcoming Events

General Meetings

Monday August 27, 2018 at Club 101

Monday October 1, 2018 at City Tech

Monday November 5, 2018

Events

Monday September 17, Fossil Farm Tour •

Monday October 1, Dinner at City Tech

Saturday October 20, Big Apple Culinary Challenge

### Upcoming Culinary & Industry Events

November 11-12, 2018—HX The Hotel Experience

February 24-26, 2019 - ChefConnect: Atlantic City, NJ • March 31 –

April 2, 2019 – ChefConnect: Minneapolis, Minnesota •



## EDITOR'S NOTE

What has shaped, influenced or inspired your cuisine? Send us the story, tale or details for sharing with colleagues.

It would be great to share members news here!

Each article printed in the newsletter is worth 1 CEH.

Please send stories, news and photos to David Goldberg, CEPC, CCE

david.goldberg@kbcc.cuny.edu