

WACS Congress 2017



It all started when William Angliss was promoting for a group of 10 young chefs to come along to a World Association of Chefs' Societies (WACS) congress. At the time I thought it was not much more than an industry Expo along with the opportunity to watch competitions and networking amongst other Chefs around the world.

It turns out that we got to be a part of a really big series event exclusively arranged for the Young Chefs Associations from around the world. We really got the opportunity to see many aspects of the industry from the farm right through to the processing of the food and wine. Along with the 3 activity filled days a competition was being run to motivate the young chefs and their efforts for the Forum.

That was a competition to see which young chefs demonstrated the ability to be the future leader to the industry, as Dr Bill Gallagher envisioned. Fortunately, I was 1 of the 2 chefs selected out of around 120 that were present. It was wonderful to be picked out of a such a crowd, and for the aspects of providing energy and friendliness to those that weren't exactly as open and as social as everyone else. I will always remember Chef Alan Orreal when presenting me with the scholarship that "This young gentleman was always there when you needed him for the support and energy, and whenever he is around, everybody is always happy!"

The trip is to start in Johannesburg of South Africa, whereby we will be taken to various kitchens and produce providers to see the type of food and wine that the country offers. We will be provided with a series of work placements and dining experiences to broaden our understanding and horizon on culinary arts.

My purpose in this is to be able to absorb as much knowledge as possible and bring it back and share it with my community back home, which I believe will have many uses within all the innovative kitchens that Australia has to offer.

Oscar Bui, YCC Victoria Vice President