



Welcome to Bali Culinary Professionals



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I Wayan Wicaya Of Bulgari Bali Resort Wins Global Chef Title

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Returning home to Bali with one of the culinary world's most prestigious prizes, I Wayan Wicaya, the winner of the Global Chefs Challenge 2010, was greeted enthusiastically by friends, family and colleagues on Tuesday, February 2, 2010.

The Global Chefs Challenge is the largest single chefs competition in the world, sponsored by the World Association of Chefs Societies (WACS) and entered by 88 countries in 7 seven continental regional finals.

Every two years, the finalists from the seven regions of the world take to the

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stoves to prepare a four-course dinner for twelve people to exacting standards. Every move is watched and judged. The results are scored by a jury of experts and the winner is the chef who has created the dishes to the highest culinary, food hygiene and preparation standards. The six other Global Finalists were Norway, Canada, Portugal, Holland, Dubai, Australia.

I Wayan Wicaya, Executive Sous chef of Bulgari, has been leading up to this final for two years. First securing the title for Indonesia, then winning the Global Chef Asia competition and finally to Chile, where he has proved beyond doubt that Indonesia's culinary industry is producing world class chefs.

"The road to Chile was paved with hard work, skill, creativity and many smaller hurdles and to win this most prestigious prize is absolutely amazing and a confirmation of how far Indonesia has come in developing our local chefs to international standards," says Darren Lauder of Nusa Dua Beach Hotel, Vice-President of Bali Culinary Professionals (BCP).

Working with the team coach Executive Chef, Andrew Skinner, and the team at Bulgari, also supported by members of the culinary community Wicaya's bid to gain this final prize, representing Asia in Chile, involved many people and many levels of competition.

" Winning the title of Global Chef Asia was one of the highlights of my career. I remembered to stay calm and focussed and just did my best. It was an amazing experience and I am very happy for myself and for my colleagues who have supported me and given me the confidence to take on this great challenge."

Joining Wicaya was the BCP's first scholarship student, Alex Tanuhardja, who currently is a Commis Chef at Buglari Hotel in Bali, and the current President of the Bali Young Chefs Club.

Each Chef is allowed an apprentice/assistant to help prepare the four-course meal. Alex has been with the chef throughout the competition and has been exposed to the highest level of expertise, competing against Michelin-starred chefs from Europe, America, Australia and Africa in this final round.

There was a wine pairing Competition running in tangent with the Global Chef Challenge where each Global Chef was allowed to Taste 8 premiere Chilean wines and pair 3 of the 8 with their menu. Indonesia also won this award, creating a clean sweep for Wicaya and Indonesia.

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“We are all so impressed by this effort and the win is the final confirmation that Indonesia’s chefs are capable of competing against the very best on any culinary stage. Here is the proof,” says Andrew Skinner ” a Balinese chef has completely blown away the competition to take this prestigious title. For the Indonesian team just to have made it to the final was a dream, to win was beyond words. “

“ We went to Santiago with no expectations what so ever. We were considered the dark horse. But what it shows is on the day unbelievable things can happen. However we also believe this was no fluke, because we felt we would be well below the required standard, we rehearsed and practised like you would not imagine, just to ensure we did not embarrass ourselves on the world stage. And then we won!” continued the very proud Executive Chef, Andrew Skinner.

“We are so proud to have represented, Indonesia, Bali Culinary Professionals and ourselves at this level of competition. To win is just fantastic.“

**Teams were from
Middle East & Africa (UAE)
Americas (Canada)
Asia (Indonesia)
Europe Central Netherlands)
South Europe (Portugal)
Pacific Rim (Australia)
North Europe (Norway)**

**600 Local chefs for around the world
42 National Champions
7 Continental Finals**

Wayan also won the best win pairing award (a selection of Chilean wines were given to the teams to pair the best wines per course)

Editor’s Note :

Bali Culinary Professionals is a non-profitable organization that supports chefs in Bali with members comprising of chefs of various levels from hotels and restaurants across the Island of Bali, together with food and beverage managers, owners and suppliers to the hospitality industry. The goal of the organization is to create, maintain and improve professional standards of chefs, highlighting and encouraging new and needed skills, facilitating new ideas and exposing Balinese food and their craftsmen locally and overseas.

For more information on Bali Culinary Professionals

Please browse : www.balichefs.com or contact :
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Dear members,

Dear Members, Our plans are moving forward for BCP's Culinary Week and we will be keeping you updated as we confirm the program in the coming weeks.

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Fact Sheet



The World Association of Chefs' Societies (WACS) is a global network of chefs associations first founded in October 1928 in Paris.

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