



WCC Testimonials

“As I travel around the world for business and pleasure, I wanted a certification that was recognized internationally by other culinary organizations.”

Murat Day, CEC, WCC, ACC

Art Institute of California, Los Angeles, CA

“I was going to Germany to compete in the Culinary Olympics in October 2008 and thought it would be pretty cool to be recognized by International peers as a WACS Certified Chef.”

Chef Philip C. Sayre, CEC, WCC

Scottsdale Culinary Institute, Scottsdale, AZ

“Some might say to become a better chef; one must study new techniques, follow new cooking trends or philosophies, and/or even use ingredients from other cultures. I believe the true measure of a great chef is not how good he is at what he does, but rather how much better he can make the people around him. In keeping with this ideology: my quest is to guide and inspire those around me. I’m a dean of UEES Culinary School in South America and a proud WACS Certified Chef.”

Francisco Vintimilla, CEC, WCC

School of Culinary Arts, University Espiritu Santo, Guayaquil-Ecuador

“To grow you need to be continually challenged and the WACS certification was the next accomplishment on my journey to be the best that I can be. Plus it allows you to remain marketable in a very competitive market, especially in these tough economic times.”

Chef Patrick Wilson, CCA, WCC

Saint Andrew’s Golf Club, Hastings-on-Hudson, New York

“Since I travel international, I wanted to be on par with foreign Chefs and be able to talk shop and exchange ideas.”

Chef Pierre Rausch, CEC, WCC

Qzina Specialty Foods, Pinebrook, NJ

“I pursued the WCC mainly because I hunger for more knowledge and I am excited to learn more.”

Chef Erol Kanmaz, CEC, WCC

Timberline, Mt. Hood, OR