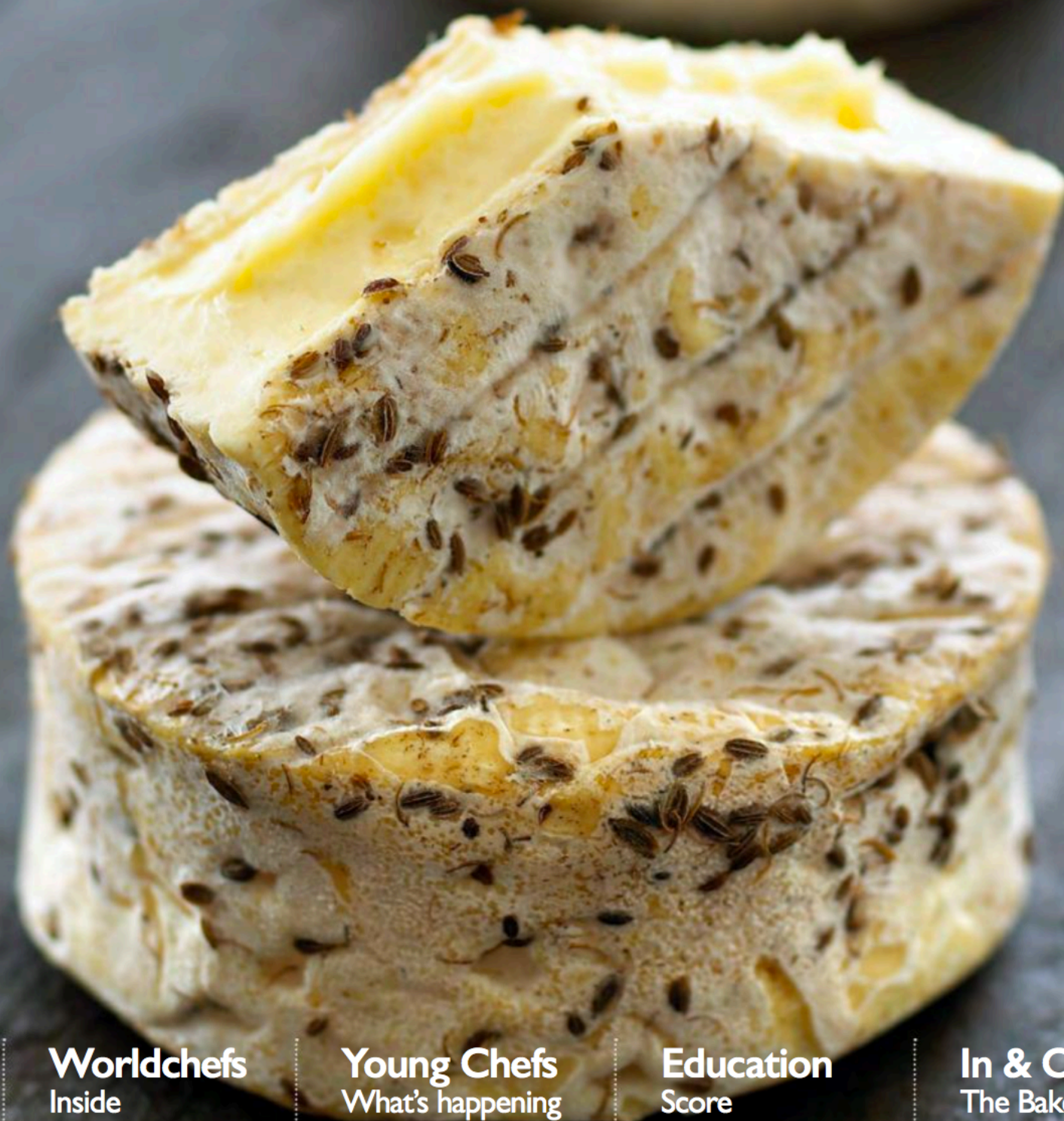




WORLDCHIEFS

Issue 19
Anno 2017
People Behind
Worldchefs

OFFICIAL MAGAZINE OF THE WORLD ASSOCIATION OF CHEFS SOCIETIES



Worldchefs
Inside
Worldchefs

Young Chefs
What's happening
Down Under

Education
Score
your Dream Job

In & Out
The Bake Craft



THE LIFE AFTER

Reflections on the future from past Worldchefs president Charles M. Carroll, CEC, AAC, as he unpacks his suitcase, publishes a new book, and reinvents himself.

YOU'VE HAD A WILD TWO YEARS IN THE PRESIDENT'S SEAT. HOW DO YOU FEEL AS YOUR TENURE COMES TO AN END?

I was honored and privileged to have this opportunity to serve the membership. Serving as Worldchefs president was not something that I'd planned on, which just demonstrates a key life lesson I like to teach young people: you never know which way your road is going to take you, but if you keep your doors open it will always bring you amazing and unexpected opportunities. I'm very grateful to all the members for being so supportive, and to our sponsors, who have been amazing. I can't say enough good things about the board; they completely embraced me and have provided excellent advice and direction. I also give a lot of credit to our head office in Paris for staying so focused and being so strongly committed to our direction.

WHAT DO YOU FEEL HAS BEEN ACCOMPLISHED OVER THESE LAST TWO YEARS?

I'm very proud of where we are today. During my short time here, we were able to pull together as a team and put Worldchefs on a secure financial footing. We've also built strong partnerships with our sponsors and excellent relationships with our member countries, and put in place new policies and procedures that make for a far stronger organization.

NOW THAT YOUR TERM IS BEHIND YOU, HOW DO YOU FEEL THE DIRECTION WILL GO FROM HERE?

I'm very excited for Worldchefs' future under the leadership of the new presidium and Thomas Gugler, our new president. Thomas has a strong vision that I feel completely simpatico with. He is working on plans for getting a lot more of our membership involved, and he is strongly committed to seeing more of our women chefs involved, which I strongly endorse. He is also going to great lengths to ensure that Worldchefs is very transparent and to share as much information with our members as possible on a regular basis. As immediate past president, I'm still on the board for the next four years, so I look forward to being actively involved, staying in close contact with Thomas, and doing whatever I can to support him and help build on the foundation we have in place.

WHAT HAVE YOU BEEN DOING SINCE YOU STEPPED DOWN?

It feels good to be home, have the chance to dedicate a little more time to my "real" job here in Houston and spend more time with my beautiful family. I look forward to traveling less, too—I've loved every minute of it, but flying 125,000 miles a year is a little tiring. Of course I'll still be traveling for Worldchefs ... but not at quite the same pace as the last two years!

It's also exciting to reinvent myself, something I think we all need to challenge ourselves to do from time to time. For example, I've been able to get back to writing, which I love. I really enjoyed the process of my first two books, Leadership Lessons from a



Chef [2007] and Tasting Success [2010], which are being used in culinary schools all over the U.S. and around the world.

My newest project is something a little different. For this new book, I'm proud to say that I'm partnering with the New York Times bestselling coauthor of *The Go-Giver*, John David Mann. John and I started working on this a while back, but I had to table the project while I was Worldchefs president. Now we've finished it—in fact, it's coming out this fall!

WHAT IS THIS ONE ABOUT?

I'm really excited about it—I don't think anything like it has ever been done before. It's a parable, the story of a young boy whose life is in a bad place, who manages to find himself and turn his life around while working in a tiny diner kitchen. There are life lessons in every chapter, and in every chapter the boy and the mentor character cook something. It shows how cooking there are not only culinary skills but also valuable life skills—there is healing in cooking, there is discipline and character development in cooking.

Where did this idea come from?

Well, it is definitely a work of fiction. But at the same time, there are a lot of elements from my life in these pages, things I've seen and personally experienced. It teaches something I've always believed: that at its heart, great cooking is not just about making great food—it's also about making a great life.

Chef Charles's new book, The Recipe, releases October 17, 2017, available wherever books are sold. For more on the book, visit www.OwensRecipes.com.