



PRESS RELEASE

June 28, 2019

New Medals of Honor of the WGI: Ragnar Fridriksson and Adolfo Muñoz

Mr. Muñoz and Mr Fridriksson received the [Medal of Honor](#) from the [World Gastronomy Institute \(WGI\)](#) recognizing his work with the Institution and his great merits in the field of gastronomy.

For more than a year, Muñoz has been the *Delegate Ambassador* of Spain in the WGI and Fridriksson is the *International Ambassador* of the WGI. Both have been awarded by the Institution recognizing their great work and support to ensure that the World Gastronomy Institute has become the most influential international gastronomic organization in the world for its academic and teaching activities, cultural outreach, organization of major events, participation in congresses and promotion of disciplines such as gastronomic tourism, food sustainability and respect for the planet and people.

Medal of Honor of the WGI

The WGI Medal of Honor is the highest award of the Institution and is granted to recognize the significant work of professionals, entities and groups that have decisively influenced the development of gastronomy in the world.

The Award Ceremony was organized in the Events Room of [MEDITERRANEO CULINARY CENTER \(MCC\)](#) in Valencia (Spain) where Mr. José Manuel Iglesias, Secretary-General of the WGI and Mr. Luis Tesón, Corporate Vice-President, awarded the Medals of Honor.

In addition to his Medal and Diploma, Mr. Fridriksson and Mr. Muñoz received as a present, a travel case with a travel heater for infusions with a selection of teas from the [Dilmah company](#), the best Ceylan Tea.

The Ceremony was celebrated in [Valencia](#) (Spain)

The event took place at the [MEDITERRANEO Culinary Center](#) (MCC) in Valencia (Spain), an avant-garde gastronomy school that is tutored and endorsed by the WGI.

Among the illustrious guests we were proud to have the great Hilmar Bragi Jónsson, better known as 'Chef Hilmar', who in his long and successful career has positions as Vice-President Worldwide of Worldchefs or direct the kitchens of the President of Iceland.

Mr. Joan Carles Cambrils -Deputy Director of the [Tourist Foundation Valencia](#)- dedicated a few words to the students and welcomed Adolfo Muñoz to Valencia, as President of '[Saborea España - Tasting Spain](#)' and the rest of the guests. He highlighted «Food tourism is very important for our city because for many visitors it is the first reason to come and meet us, I appreciate the work of the Mediterranean Culinary Center and the World Gastronomy Institute, bringing important personalities to Valencia».

Among the numerous guests that attended the event were Carlos Durán (Secretary General of the "Federación Española de Cocina de Competición"), Sebastián Romero (President of the "[Asociación de Profesionales de la Cocina de la Comunidad Valenciana](#)") and Delegate of Euro-Toques in Valencia), David Remolar (President of the "[Valencian Federation of](#)

[Sommeliers](#)"), Eva Fernández (Responsible for [Gastronomy of "Tourism of Valencia"](#)), or Mariola Valls (Director of Volunteer in [Sant Joan de Déu - Serveis Socials València](#)).

After the imposition of Medals, we proceeded to the Graduation of the MCC Students and from the hand of the MCC Director Enrique Niñerola, Mr. Fridriksson and the Chef Muñoz, the students received their Diploma of International Chef, the "Beca" and the "Touch Blaque", the professional chef hats.

Adolfo Muñoz

Adolfo Muñoz is one of the most notorious Spanish chefs. Among other positions is the President of ['Saborea España - Tasting Spain'](#) - an Organism created to promote Food Tourism, President of the Spanish Cooking Team or Delegate of Eurotoques. Among the many recognitions obtained, he is the winner of the National Hospitality Award.

This Master of Spanish Cuisine, self-made businessman ([Grupo Adolfo](#)), expert in cooking, olive oil and wine is the Founder and President of the School of Hospitality of Toledo (Spain) and has been distinguished with the Tourism Merit Medal of the Government of Spain, Royal Academy of Gastronomy National Prize, National Ministry of Agriculture Award of Spain or the Tourism Award Chamber of Commerce and Industry.

Ragnar Fridriksson

Ragnar Fridriksson has been working for 10 years as Managing Director of [Worldchefs](#), the World Association of Chefs Societies, which brings together more than 10 million Associates in 103 countries. Undoubtedly, Mr. Fridriksson manages the most important culinary Organization in the world.

He has acquired over 25 years of hospitality industry experience as a consultant, published food & wine author, food photographer -winner of the Gourmand World Cookbook Awards, the most important prize in the world in food literature-, sommelier and restaurant manager. Founder and Manager of [Passionfood](#) in France, his work hasn't borders.

A very original and fun cocktail

To celebrate the moment, the students of MCC -directed by Alex Such, culinary teacher- prepared a cocktail designed by the WGI, based on [entomophagy](#) (eating insects) bringing this food trend to the public, having recently been approved by the EU on controlled consumption of insects for human intake. What in some parts of the world is exotic, in others it is common and the FAO (United Nations) recommends its dissemination and consumption since insects are a sustainable and very nutritious resource.

In the MEDITERRANEO Culinary Center, a live show-cooking was made and some entrees were served, 'Black Olive Chapatita ([MÁS TRIGO](#)) with Corvina REX, Caviar of pickled Cauliflower and Crickets', 'All i Pebre Rosa of Sea Bass with Grasshoppers' and finished with a 'Rice with Scorpions and Tarantulas' served on paella, which caused a sensation among all attendees. The preparation of the rice had the help and supervision of the Rice Master Rubén Ruiz, responsible on events of the "Asociación de Profesionales de la Cocina de la Comunidad Valenciana". In the purest philosophy of "Open Mind", the vast majority of the guests wanted to test the insects, thus losing the fear of the unknown. Europe to eat insects and Valencia is not far behind.

For the elaboration of the cocktail was counted on the invaluable collaboration of aquaculture products of the Valencian company [FRESCAMAR ALIMENTACIÓN](#), integrated in the international corporation [ANDROMEDA GROUP](#). Frescamar Food cultivates seabream, sea bass and has recovered a Mediterranean species of corvina called [Corvina REX](#), including its production on the label [CRIANZA DE NUESTROS MARES](#).

The scorpions and tarantulas were imported from France and the crickets and grasshoppers -from the company [JIMINI'S](#)- that were served, were contributed by [CARREFOUR](#), the multinational company that is leading the market of distribution of edible insects for the general public, making a valuable dissemination work.

In the chapter on beverages, the recipes were harmonized with wines from the [VEGAMAR wineries](#), in a selection enhanced by [ENOCATA](#). The wines chosen were the Vegamar [Blanco 2018 Vino de Autor](#), [Privée 18 Brut Nature Reserva](#) and the [Crianza 2016 de Autor](#).



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