



PRESS RELEASE

September 2nd, 2019

## John J. Clancy, Medal of Honor of the WGI

Chef Clancy 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. John J. Clancy is surely the most influential person in the world in culinary education, as his guidelines expand through the World Association of Chefs Societies, an organization that has more than 10 million members in 103 countries.

### 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, Chef Clancy 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.

Among the many reasons to reward him, John Clancy has dedicated his life to culinary education as a teacher and as director of schools, being an international reference thanks to his work within Worldchefs, an organization in which he has created school recognition programs and of certification of professionals, ensuring that culinary education has higher standards. His work is highly valued worldwide.

### The Ceremony was celebrated in Dublin (Ireland)

The event took place at the the famous [Guinness](#) brewery. The [Guinness Storehouse](#) at St. James's Gate Brewery in Dublin, Ireland was an incomparable and original setting in which attendees enjoyed an exciting experience.

Mr. José Manuel Iglesias - WGI Secretary-General - imposed on Mr. Clancy the award called "Medal of Honor for Gastronomic Merit" in an emblematic space, which receives millions of amateur and professional visitors. On behalf of the Steering Committee of the World Gastronomy Institute, Mr. Juan José Burgos attended the Senior Vice-President of the WGI and is also the President of [Slow Food](#) in Madrid.

The event was invited by chef Patrick Brady, President of the [Panel of Chefs of Ireland](#). Attendees were accompanied by Vicki McGrath on behalf of the Guinness home ([Diageo](#)) who acted as hosts of the event and the ceremony was honored to have the cooperation of the Embassy of Spain, which delegated to Mrs. Teresa Gancedo of [Tourspain](#), "Counselor of Tourism "and Managing Director of the Office in Dublin the official Spanish presence, given that the WGI Headquarters is now in Spain.

The WGI Delegation visited the new university campus in Dublin, where they were received by Dr. Frank Cullen - Head of [School of Culinary Arts at Technological University Dublin](#) - Cathal Brugha Street City Campus. After, they visited Chef Clancy's former school, at [Cathal Brugha Street, Dublin City](#).

During the meetings held on the Campus, a possible framework for institutional collaboration was established at the international level, to promote joint courses with the [Mediterraneo Culinary Center](#), a Spanish school supervised by the World Gastronomy Institute.

In the most playful field, the Delegation traveled to the [Cliffs of Moher](#), one of the great tourist attractions of the Irish lands, and also had the pleasure of enjoying an Irish Whiskey tasting at the [Jameson Distillery](#), an excellent liquor property of the multinational Pernod Ricard, very representative of Ireland.

## John J. Clancy

Chef Clancy is “WGI Special Consultant for Institutional Affairs in Culinary Arts” and the Education Director for [Worldchefs](#) (World Association of Chefs Societies). responsible for the management and direction of Worldchefs educational programmes which includes: Recognized Schools Programme and Worldchefs Global Certification Programme which he led the development of in partnership with City and Guilds of London Institute. He has extensive experience as a Culinary Educator and consultant and was a Senior Lecturer in Culinary Arts and Gastronomy at Technological University Dublin - TUD for over 30 years.

He was Congress Director for the Worldchefs World Congress 2004. He is a Worldchefs Certified Culinary Judge and has represented Ireland as Chief Examiner and International Judge for the World Skills Competition and Chief Advising Examiner to the Department of Education and Science for the National Skills competitions in Ireland. Academic qualifications include: Master of Science Degree in Culinary Entrepreneurship. Bachelor of Science Honors Degree in Education and Technology. Licentiate of the City and Guilds of London Institute.





With the support, collaboration and friendship of

