



## *A Journey of Canadian Excellence*



### **"A Journey of Excellence with Canadian Ingredients"**

The Emirates Culinary Guild, in collaboration with the Consulate General of Canada in Dubai is excited to announce a chef competition featuring the finest tantalizing Canadian food products. The competition is open to all chefs, professionals and amateurs. We invite you to take part in this journey of gastronomic excellence and hope you will enjoy exploring Canadian meat and seafood as much as award-winning chefs throughout the world. Creativity is at the heart of Canada's culinary identity and we can't wait to see (and taste it!) in your recipe ideas as well.

### **Rules and Regulations for the Competition using Canadian ingredients**

#### **This Competition will be in 2 parts:**

Round 1: Virtual

Round 2: Final Live Cook Off

#### **Product Categories:**

Category 1 Meat: Beef, Lamb, Veal

Supplier: Simply Gourmet

Category 2 Seafood: Lobster, Scallops, Mussels

Suppliers: Lobsters (European Seafood or Fresh Express), mussels (Deep Seafood), scallops & lobster meat (La Maison Nordique)

Category 3 Specialty ingredients: Maple Syrup & maple products, cookies, blueberries, cranberries or any other Canadian product not listed in category 1 or category 2

Suppliers: Spinneys, Carrefour, Kibsons

#### **Key Rule**

One item from each of the product categories must be used in your recipe.

For Example: Combination of Canadian Veal and Scallops enhanced by blueberry sauce.

There are many Canadian products in the market like frozen potatoes, wild rice, etc.

Just remember the goal is to create one unified recipe.

## Video Rules for Round 1

- a) You, the Chef, must be seen in the video
- b) You must introduce the Canadian Products as Canadian Products (without mentioning brands)
- c) Visually identify all ingredients when you start
- d) Send us the recipe (in English) when you register
- e) Video should be 5–10 minutes and must be in English
- f) Prepare 1 portion of your recipe
- g) Dish can be starter, main course, soup or wrap
- h) The Canadian product must be the star, the main ingredients of your dish
- i) Video can be taken by mobile phone or DSLR camera
- j) Make sure you send good video quality with sufficient lighting
- k) Film in landscape for YouTube Channel, NO MUSIC REQUIRED

**Send your registration to  
[emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com)**

- o All videos judged as meeting the minimum criteria will be posted on the Emirates Culinary Guild YouTube Channel.
- o The awarding of points will be according to official World Chefs and Emirates Culinary Guild rules.
- o Extra points will be awarded to those with most views and likes to the videos.
- o Viewers will have the opportunity to like and publicize the competition through different social media channels.
- o By sending your videos and recipes you agree that the ECG and the Consulate General of Canada and the Consulate's partners reserve the right to use them freely without compensation.
- o Registration opens on December 19th, 2021 and will remain open for until January 15th, 2022.
- o Competitors can enter multiple videos/recipes if they wish.
- o Date and location of final, in-person cook off for selected competitors will be announced in early February.
- o The final cook off and awards ceremony will be attended by a live audience of select chefs, press and media as well as the Consulate General of Canada officials.
- o The top 15 finalists will be awarded with Medals and Certificates.
- o The top 5 finalists will compete in the final live cook off and will receive cash prizes:  
1st Place 2000 Dhs, 2nd Place 900 Dhs, 3rd Place 700 Dhs, 4th Place 500 Dhs,  
5th Place 500 Dhs

For any further questions contact Uwe Micheel at [uwe.micheel@radissonblu.com](mailto:uwe.micheel@radissonblu.com) or Emirates Culinary Guild at [emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com)



*A Journey of Canadian Excellence*

Canada



Seafood  
from Canada  
TASTE THE NORTH

ONTARIO  
CANADA

Alberta

