



EMIRATES CHEFS GUILD FZ-LLC

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Commitment to continuous sustainability of our planet and Industry

As part of The ECGs ongoing focus on food wastage and awareness, the ECG calls on all competitors to it's competitions to be aware of food wastage as part of culinary competitions. Over the past years the Guild has started to modify its competition classes to reduce food wastage, through the inclusion of more live cooking classes with reduced plating, edible buffet classes, and utilization of butchery class meats donated to charity as some examples.

The Guild strongly believes that it is the chef's responsibility to ensure education and awareness to both young chefs and the general public on food wastage awareness and in the ECGs culinary competitions this is also important.

The rules and regulations and the Brief of classes that are issued to competitors are very clear with what is expected to be presented during a competition, number of portions, size of main ingredient and in the buffet classes the number of guests and amount of main protein items. These are to be followed by the competitor's and competitors should cook no more than the stipulated quantities nor should they bring in excessive amounts of Mise en place that is ultimately not used and then thrown away.

The judging criteria used by the ECG is aligned to Worldchefs and under the criteria Mise en place part of the judging points this is where points shall be deducted and in extreme cases under the judging criteria "Professional Correct preparation" competitors could lose up to 35 points.

The utilization of food, segregation of rubbish, all plays an important part in the kitchen of today. Another area where the ECG will start in the future is to look at one time use plastics to ensure this is reduced, and the use of reusable small containers that the competitors use is strongly recommended instead of throwing away plastic containers. Competitors are also encouraged to use biodegradable containers, plastics, gloves and other products in their competition.



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An Update from the United Nations tells us a graphic story of food waste:

<https://news.un.org/en/story/2019/10/1049181> With one-third of food produced for human consumption lost or wasted, and millions still going hungry, the UN's food-related agencies are shining a spotlight on the issue: the Food and Agriculture Organization (FAO) published its annual State of Food and Agriculture report with findings that could lead to a reduction in food loss and waste, and, earlier in October, the World Food Programme (WFP) launched its awareness-raising #StopTheWaste campaign.



The World Association of chefs Societies, Worldchefs also has its program firmly linked to the UN and also as one of its pillars: Feed the Planet: Feed the Planet is an initiative to inspire sustainable food consumption among communities and culinary professionals, and to support people in need through relief, food poverty alleviation, and education. Founded by Worldchefs, it is run in partnership with Electrolux and AIESEC. <https://www.feedtheplanet.worldchefs.org/>