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## gourmet

THE MAGAZINE CHEFS LOVE TO READ

volume 15, issue 4

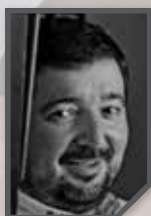
THE  
BIG PUSH

How first-time competitor Chef **Tushan Sameera Fernando** won the Best Cuisinier trophy at Salon Culinare



## AU REVOIR

We bid goodbye to Chef **Michel Miraton**, who returns to France after four decades



## ON THE MANI

Pastry Chef **Prakash Mani** talks about his career and shares a delectable recipe



## THE BRAVE

Exclusive interview with **Elsaid Eldemiry**, the Executive Chef of Royal Continental Hotel



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# president's station

email [theguild@eim.ae](mailto:theguild@eim.ae)

Dear fellow chefs, ladies and gentlemen,

Welcome to the April-May issue of our Gulf Gourmet.

First of all, I would like to wish all our Muslim colleagues and their families a blessed Ramadan.

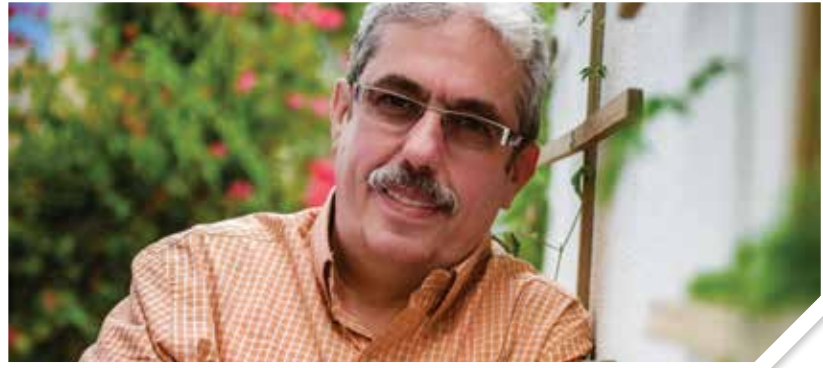
We are going through a very difficult time as hotels and restaurants remain still closed or slow. Many of our colleagues have either lost the opportunity to go back to their work place or have lost a big part of their income. However, seeing restaurants open up again is a good sign. It may be slow with fewer guests, but it is a start.

**I request all of you, even if you are in a very difficult position, to please stay calm and positive. Hold on to your passion for our great profession and industry. Together, we will weather this storm. We will keep our heads held up high and rebuild our great industry together.**

We will all have to choose different paths when we rebuild. This is because different companies have different visions in keeping with their rules and policies. Individual entrepreneurs will come up with different ideas, those from various age groups and generations will have different opinions, and it's all welcome.

**Let us listen to each other and do it together, let us keep learning from sharing our experiences – both the good and the not so good.**

Your Emirates Culinary Guild has been working throughout this period to remain accessible to our members. Our YouTube channel, which has been running for 3 years, has a lot of great videos of our past activities. We are even more active now with new videos posted regularly. Thank you Andy Cuthbert and the team for all the Emirati desserts. This is only a start. We will build our channel with the support of all you chefs and friends. We will have competitions and regular events too.



**Please subscribe, and ask your friends and partners to subscribe to the Emirates Culinary Guild YouTube Channel.**

I want to go back to the beginning of March when we enjoined a great Expo Culinaire. It was our second International Salon Culinaire since moving to Sharjah. We had a great show, and it was bigger and better than last year!

I would like to thank our chairman of jury Chef Otto Weibel and all the jury members and marshals for giving us their time. You all helped us deliver yet another successful show.

A big thank you to all of the competitors, you all did amazingly well. We saw lots of great work in all different categories from ice carving to fruit and vegetable carvings and the many great showpieces.

We had many great tasting dishes on our Arabic feast buffet, and all the other live cooking classes. I would have loved to be in all the jury groups, just to taste more dishes.

Well done to everyone who won a trophy or medal, as well congratulations to the ones who came, learned, gained experience and will be ready for next year. I look forward to seeing you all at our International Salon Culinaire in Sharjah 2021.

Look out for pictures of from the event in this issue and the following issues of Gulf Gourmet. Please look at our special Thank You pages dedicated to all our partners and sponsors. A special thank you to the US Beef Federation for hosting the great US Beef BBQ after-party.

Thank you also to IFFCO and the Al Rahma team for the great olive oil training workshops. Find more events and info in this issue. Please visit [gulfgourmet.net](http://gulfgourmet.net) to browse through previous issues of this magazine. Visit [emiratesculinaryguild.net](http://emiratesculinaryguild.net) to see our upcoming events calendar. And visit [www.facebook.com/wacsyongchefs](https://www.facebook.com/wacsyongchefs) for young chefs to be in contact with over 4,000 chefs worldwide.

Please do not miss the company profile of our corporate members. We really do appreciate your support. Also do look at the Friends of the Guild pages to check out all our supporters.

Thank you to Chef Ramulo and the Jumeirah Creekside team for hosting our March meeting.

Culinary Regards,  
**Uwe Micheel**  
President, Emirates Culinary Guild  
Director of Kitchens,  
Radisson Blu Hotel Dubai Deira Creek



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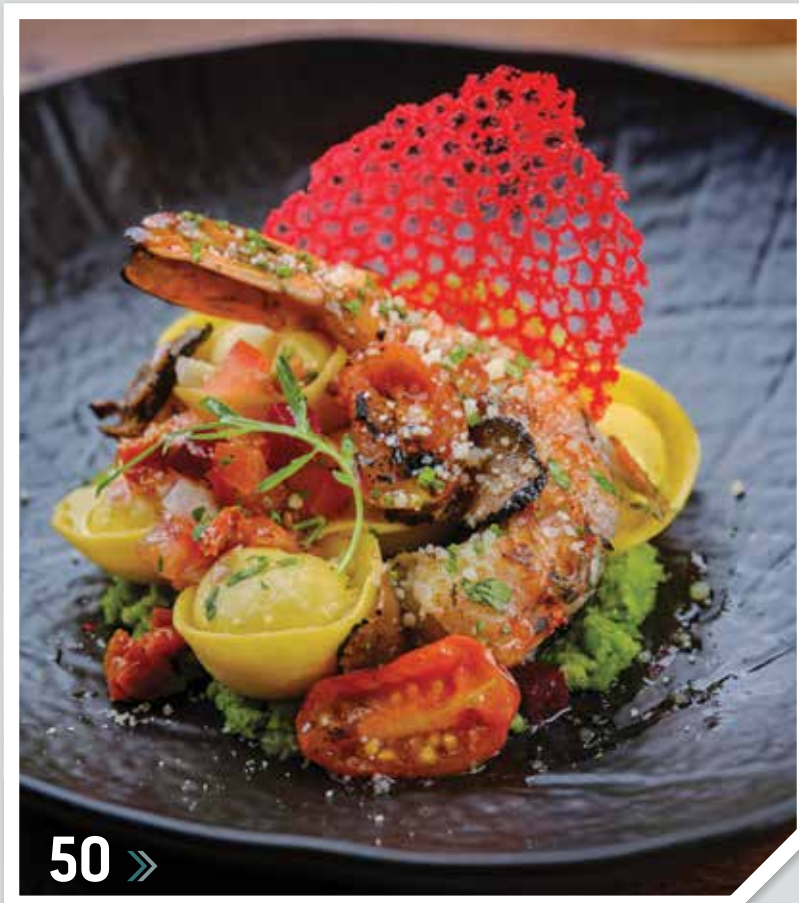
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*Latteria*  
**SORRENTINA**

Il Fior di Latte dal 1880

What could I possibly say about COVID-19 that has not already been said. You have heard it all. How menus will need to be changed. How we must be resilient during these tough times. How the world will never be the same. How the vaccine will be out soon. How chefs should go digital.

Honestly, I have nothing to add to it.

Instead, allow me to share my recent experience. I took one of the last international flights before world travel came to a grinding halt. At immigration I was asked to self isolate in my own house. This meant, I could not even hug my family for 14 days. My daughter and I used walkie talkies to communicate and my wife would leave me food outside my room.

Between streaming movies and writing on my computer, I had no responsibilities whatsoever. After years I had a break where I could just relax and self reflect. Every evening I would step out into the backyard for five minutes. The forced interruption was so good, at one point I wanted the 14-day isolation to be extended to 30 days.

That said, on the 15th day, I hugged them like there was no tomorrow.

No one has seen the future. All you have with you is the now. So, make the most of it. Freshen up your knowledge on the foundations of cooking while surfing the internet. If you have lost your job, find ways to volunteer and help people who need food. If you are employed, look at ways to create dishes that will excite a customer, who is too frightened to dine out.

The Emirates Culinary Guild leadership has not been relaxing at all during the lockdown. They continued to up the ante, especially on their YouTube channel. The videos are a must watch. So please subscribe. Just search for Emirates Culinary Guild on YouTube.

And most important, build your immunity.



This pandemic is here to stay for a while and wearing masks while physical distancing is the only way to stay safe from the second wave. You will need your immunity in the event you are unable to avoid the virus.

Now that I have spoken about Covid-19 after promising not to talk about it, allow me to focus on this issue at hand. Inside the pages we reveal the winners of the Nestle Professional Golden Chef's Hat Award for Season 7. Unprecedented circumstances meant that we could not have the grand announcement in March, but we will felicitate the winners once the rules are more relaxed. See who the winners are in our Newsbites section.

I love this month's cover story. The chef on the cover won the Salon Culinaire even though it was the first competition in his life. How did he manage to pull it off? Read the story to find out. It is a feel-good story that you need during such tough times.

This issue has exclusive images of the winners from Salon Culinaire as well as Culinary Olympics in Germany. Due to the space constraint, we will spread out the images over the next issues. There are many stories that will make you think and reflect. Overall, it is a packed issue.

Until next time, enjoy the read and keep cooking with passion.

**Aquin George**  
Editor

## editor'snote

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# friends of the guild



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## MESSAGES FROM THE **LEADERSHIP COMMITTEE**

Office bearers of the Emirates Culinary Guild have come together to give us their messages of hope, reason, and foresight to help our chef community to come out of this pandemic stronger and more resilient



**Andy Cuthbert**  
Chairman

These times are testing all of us, as people, leaders, parents, cooks you name it, we are all affected. What I can say is to all of us with responsibility towards other people, is take care of them. Be it family, or your staff that have been loyal to you over the years, friends old and new and also forgotten, it is a time to be caring to all.

Many people talk about the new normal, how change is the only constant, and that we must be ready to adapt. For me though, when people talk about luxury, luxury is life and at no other time in my life have I had to really look at life itself as being the most important thing for all of us.

People talk work-life balance, we need to focus on life balance and ensure that there is balance and that it is equal to all people in all walks of life.

When we have an opportunity to change the balance for someone in need we need to step in and offer the hand of caring.

Stay safe, stay home, stay together by being apart.



**Uwe Micheel**  
President

Hope everyone is okay in the present situation. Many of us are in difficult situations, but we need to stay calm and positive and keep the passion for our industry.

Together we will weather this storm, we will hold our heads up high and rebuild our great industry.

We will build it again, TOGETHER.



**Alan Pedge**  
Vice President

To say the least, the last couple of months have been very strange; the likes of which we have never seen before and we all hope we never see again. Welcome to a strange new world. But let's not look back. It's time to look forward to greeting our families, friends and colleagues again and remember how precious they all are to us. Think of the joy that life will give us when we all meet again. Let us look forward to new challenges, new experiences to traveling again to home and far away. Of course, the world will never be the same that it was. But with the right attitude this can be a new start in so many ways.

In the words that any Liverpool fan will know, 'At the end of the storm is a golden sky'.

I look forward to meeting all my friends again. SOON.





**Peter de Kauwe**  
*Vice President – Abu Dhabi*

We are all in the same situation of hope, looking forward to when the businesses can open. Our eagerness is important but overall our safety and the safety of others around is as important. We understand some of us are going through hardship while others wait patiently.

Let's be reminded that we need to stay positive. We are surely going to come out of this situation soon, so keep your skills going and ensure this valuable time given unto you is used to improve your abilities and other interests.

Patience without panic is what is required from us all to support the authorities and brave men and women in the front line. Stay safe all and let's unite to bring about success within the UAE and thereon.



**Amro Al Yassin**  
*Vice President – Dubai*

COVID-19 is short for COrona-VIrus-Disease-2019 as it was discovered last year. However, it is only in 2020 that its impact can be really felt. The virus has harmed our hospitality and foodservice industries along with many others around the world. Yes, we were unprepared as it came out of the blue and our community did not expect it to turn into a global pandemic.

We tried our best to keep our industries going. Many of our colleagues and friends have lost their jobs or had financial issues. For me, personally, it is not the end of the world. I am using this period purely as a lesson for to think more about mother nature, my personal life, and my professional life.

Dark clouds never stay for long; in the end it will bring rain. When bad times make way for the good times, I am hopeful we will be back together, stronger, happier, and more positive.



**K.A.C. Prasad**  
*Vice President – East Coast*

It is not easy for workaholics like us to be stuck within the four walls of our homes. Even creative chefs who work in isolated rooms are finding this period tough. We must use this period effectively. This is the ideal time to give to our kids, our wives, and to make up for the moments we missed with them.

I found this moment to be a second chance for chefs to showcase their other side of life and to demonstrate how flexible we are in any given situation. Yes, some of our friends around the world are suffering either due to loss of jobs, or salary cuts, or due to COVID-19.

Life, however, must carry on. We must use this time to help others around us in need of assistance. While we pray for this pandemic to end, we must also think out-of-the-box to bring our business back to life.

Finally, we hope the world has learnt a valuable lesson – no one is bigger than our mother earth, we must take care of her, and if we cannot, we should not harm her either.

I wish everyone a great future and safe journey.

**Vivek Huria***Vice President – Ras Al Khaimah*

My good wishes with all our people and their families, especially those most affected by this pandemic. Thank you to the chefs who continue working on the front lines.

Every challenge presents an opportunity. We must use this to self-reflect and improve our lifestyles. I recently attended a session on food sustainability which was refreshing. It is our responsibility to drive a healthy change in the food habits of the people we serve. So let's do this while we stay safe.

A special thank you to all essential workers, especially doctors, for putting the need of their patients before themselves.

**Atim Suyatim***Vice President – Public Relations*

Covid-19 is real and its impact on the hospitality sector is bad. We know many of our colleagues have sadly lost their jobs and in rare instances even lost their lives.

I have great hope that we shall soon overcome this new normal. Let's stay strong, as together we can win back greatness to hospitality.

**Majed Al Sabagh***Vice President – Sharjah, Ajman, Umm Al Quwain*

Greetings to you in this time of difficulty. We are all going through this together. The hospitality sector has been affected significantly in this crisis as well as most other sectors. As Chefs we carry a societal message in our work, and we can help others.

I believe that lifestyles will change post-Covid-19 and we should be prepared for the challenges that this change brings. I am sure we will return to work and serve people even better.

Our duty wearing white jackets is to be positive and to spread optimism.

**Romel Hernandez***Senior Membership Secretary*

In these trying times, hopefully we bounce back stronger in our fields of expertise and business. Slowly but surely, some of us are getting back to work again, back to our offices and kitchens. Please let us support one another by eating out, ordering in, or take away. Our colleagues in companies and restaurants are purchasing from our corporate members, especially local businesses, who were affected by the pandemic. We salute all our chefs who have worked during this time to produce food for the UAE and its residents.

I wish you all the very best and to continue being safe and healthy.

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# newsbites



## EKFC chef moves to Vietnam

German national Ingo Stöneberg has joined Alma Resort in Vietnam as its executive chef. He oversees 14 dining venues. Before joining Alma, Stöneberg was the executive sous chef at Emirates Flight Catering in Dubai, the world's largest in-flight catering operation, for four years. He had joined EKFC after a stint at Hilton Abu Dhabi where he overlooked 12 F&B outlets and conferences.

Stöneberg also worked for other five-star properties including Kempinski Hotel Mall of the Emirates in Dubai, was part of the pre-opening teams for Jumeirah at Etihad Towers and for Starwood Hotels and Resorts at The Romanos, A Luxury Collection Resort, and The Westin Resort in Costa Navarino, Messinia, Greece.

## Elliot McKenzie is F&B Manager at Radisson Blu

The Dubai Media City based Radisson Blu hotel has promoted Elliot McKenzie to F&B Manager within a year of joining. He had joined as Front of House Manager after moving here from InterContinental London - The O2. Prior to that he worked at the Celtic Manor Resort, where he shot up the ranks from Chef de Rang to Assistant Reception Manager in just over five years.

In his new role, he is responsible for a team of 90 that work across four outlets plus M&E operations and outdoor catering. He will also look at possible new projects and ensure overall guest satisfaction.



## MasterChef finalist and husband die in murder-suicide

A MasterChef India finalist, whose restaurant shuttered due to the Covid-19 pandemic, and her husband have died "in an apparent murder-suicide", says a prosecutor in New Jersey. Garima Kothari, 35, who was five-months pregnant, was found murdered in her Jersey City residence while her husband was found in the Hudson River.

Kothari's restaurant, Nukkad, which opened this February in Jersey City, was closed a month later because of the

COVID-19 restrictions. A week before her death, she posted on Facebook about financial difficulties of small restaurants.

Kothari was an investment banker-turned-chef and had studied pastry and baking at Le Cordon Bleu in Paris. She opened a catering company, Breaking Bread Co, in Jersey City before starting Nukkad with her husband. Her husband was an IIT graduate with a degree in financial engineering from Columbia University in New York.



## Kasun and Tiran win Season 7 of Nestle Professional Golden Chef's Hat Award

The young chefs from 'Pots, Pans and Boards' in Dubai claimed the top prize that includes a seven-day tour of UAE's finest culinary destinations

Chef Kasun Hirantha and Chef Tiran Rathugama of Pots, Pans and Boards in Dubai, have won the Nestle Professional Golden Chefs Hat Award UAE – Season 7. The young boys, from British chef Tom Aikens' restaurant at The Beach opposite JBR Dubai, turned out to be surprise champions as they edged out nine other teams that made it to the finals.

They created a pan-seared sea bass with broccoli puree and Thai foam, and combined it with a modern twist on the black forest cake. The recipes wowed the Worldchefs-certified judges that were invited to score the dishes.

As part of their winnings, the chefs will get to experience some of the country's most exclusive fine-dining destinations over seven days. This mouth-watering expedition will help broaden their knowledge of how UAE's top restaurants adapt their menus during unprecedented times.

Nestle Professional and its commitment to the chef community, especially young chefs, is a long-standing tradition. This is the seventh consecutive year for the Golden Chefs Hat Award in the UAE, and the response has been overwhelming.

"We want to ensure that our young chefs have a platform to showcase their talent and to push the boundaries of culinary innovation. It has been a delight to see the creative efforts gone into these dishes. This year, for



**Kasun Hirantha**

Season 8, we have doubled the size of the competition and are inviting 20 of UAE's best culinary teams to participate," said the organizers.

The competition runs year-round and is open to all professional young chefs in the UAE. To be invited, two chefs must apply as a team, and both chefs must work in the same hotel, restaurant, company, or culinary institute.



**Tiran Rathugama**

20 teams with the most innovative dishes will be invited to the semi-finals and their recipes published for all to see. Following this, the top 10 teams will be invited to a final cook-off early next year, where the winning team will be decided.

To participate in this competition or to know more about Golden Chefs Hat Award, please email [amaresh@gulfgourmet.net](mailto:amaresh@gulfgourmet.net)

# AU REVOIR

Chef **Michel Miraton** receives the first Lifetime Membership of the Emirates Culinary Guild as he heads back to France after more than 40 years

Chef Michel Miraton received a grand farewell as he gets set to leave the UAE after serving many years here, both as a chef as well as the Chief Marshal for the Emirates Culinary Guild. He will be heading back to France at the age of 63. He came to the Middle East at the age of 22 to work in Saudi Arabia and has spent over four decades of his career across Europe, Africa, East Asia and the Middle East. He has given over a decade of his career to his last role, where he finally leaves as Culinary Director for Faisal Holding's group of hotels.

The chef, who has helped many young



chefs grow in their careers, is a known face due to his role as Chief Marshal at most of the Salon Culinaires organised by the ECG.

At the farewell, which had to be limited due to social distancing measures, Chef Miraton was felicitated with a Lifetime Membership of the Emirates Culinary Guild by Andy Cuthbert, Chairman of the ECG and Chef Uwe Michel, the President.

"I would like to thank Chef Michel for all the support he has given to our ECG over many years. Thank you Michel and all the best to you and Brigitte for your future," said Chef Uwe.

Chef Atim Suyatim, VP – PR, ECG, remembered the many years they worked together in the Guild, and thanked him for inspiring him with his humility, smart retorts, and intelligence.

Chef Vivek Huria, VP – RAK, ECG, said he had learnt a lot from the senior chef, especially from his comments on food dishes while judging culinary competitions. He thanked Chef Miraton for his jovial nature that never failed to lighten the mood.

Chef KAC Prasad, VP – East Coast, ECG, said, that it was tough to see their dear friend leave the UAE during these times when you need more jovial people around and wished him a great future for rest of his life.

Chef Amro Al Yassin said he was sad to hear about Chef Miraton's decision to leave the UAE and could not imagine a culinary event – big or small – without his presence.

Chef Coetsee Croucamp will take over the mantle of Chief Marshal from Chef Michel Miraton on June 1, 2020. Chef Coetsee has supported Chef Miraton as a Marshal for many years. "We believe with Chef Robin Gomes and Chef Coetsee, we will have a good new team. Chef Coetsee will be a member of the ECG's Ex Com Team," adds Chef Uwe.

## MESSAGE FROM MIRATON

Dear friends,

Yes, I will be leaving Dubai soon (date depends on when travel restrictions are relaxed). This move has been a long time in the making and was decided much before COVID-19. My wife Brigitte and I believe it is best for me to retire and head back to France, in a beautiful place close to Lyon. The thought of living with my son Victor, grandson Jules and my granddaughter Anaïs is exciting to me. It is the right time for us.

I began my career quite early in life as a 14-year-old. In 1973 I was an apprentice in Chamalieres, France with a great chef. I followed that by working for Alain Ducasse, Gérard Vié, Le Bec Rouge in Monte Carlo and St Jean Cap Ferrat (Le Grand Hotel). These were all Michelin-star restaurants.

In 1979, at the age of 22, I wanted to work outside of France and explore the world. Le Meridien hired me to work in Jeddah. This was 41 years ago, and it was my first airplane ride.

Picture it. I went from Paris to Saudi Arabia (Jeddah), Egypt (Cairo), Syria (Damascus), La Reunion, Seychelles, UAE (Abu Dhabi), China (spent eight years there), Morocco, Nigeria, plus so many grand openings in Egypt (Sharm El-Sheikh), South Africa, Bahrain, Syria (Aleppo) and Sudan (Khartoum). And all of this was before I returned to Dubai in 2006.

My experience, as a Corporate Chef managing more than 12 hotels for Coral International (now HMH), these past 14 years was incredibly good.

There was trust placed in me to be Assistant Marshal at ECG competitions, and many helped me and after the departure of our friend Chef Andy from Swiss. Chef Uwe, Alen Thong, and Andy our Chairman gave me the opportunity to be Chief Marshal. I am glad to have been an integral part of this team. I learnt

a lot about organizing events with other chefs such as Robin Gomes. I particularly remember the young chefs competition in a mall where I was given the opportunity to be a judge.

### Why the white jacket?

When I chose the culinary profession, a very good French chef came to my parents' house and asked me, "Are you sure you want to be a chef? Michel, it will be not easy and there will be a lot of sacrifice. There will be no Christmas, no New Year. When your friends enjoy, you will be working."

I still decided to be a cook and today, I am very proud to be a chef. It has not been easy. There has been a lot sacrifice for me and my family, but it has also been a lot of fun. I have so many friends around the world and have travelled for competitions and events. Even though it is always tough, I have enjoyed my career and am happy I chose the right profession.

The white jacket is something we all should be proud of. We chose this profession to please our guests by cooking with passion. We should never forget that.

Thank you again to everyone who helped me. I am happy to know you and to have worked with you. I will never forget you.

All the best, and sure you will rebuild again together. Chefs are always together and I wish good luck to chef Coetsee and chef Robin.

Special thank you to Josephine Cuthbert for always helping me during my Marshal apprentice and showing me the right way all the time. Thank you to the Guild and Worldchefs. See you soon and I will try my best to always be in touch.

Culinary Regards  
**Michel Miraton**



April - May 2020 **Gulf Gourmet**

**Nestlé  
Golden  
Chef's Hat  
Award**



# THAT FIRST COMPETITION

Chefs **Sartaj Alam** and **Shaikh Meraj Uddin** from Zero Gravity are this month's second team vying for the Nestlé Professional Golden Chef's Hat Award – Season 8

The first time is always the most memorable. And memorable it is for these two young men from the Indian sub-continent, who have been chosen this month to showcase their recipes for the Nestlé Professional Golden Chef's Hat Award. Here are their stories and recipes.

## Chef Sartaj Alam

Sartaj Alam, 29, comes from a small-town in Pakistan and is currently employed as demi chef de partie at Zero Gravity's main kitchen. He is the youngest of six siblings that includes one sister. Two brothers are in the police and two brothers are in the army. So why did he choose the culinary path? To that he says, "This is a different type of army! You know? Same kind of discipline."

For his higher education, he went to the city of Lahore. However, looking at his grades in university, he decided professional cooking made more sense. "I was a trainee at the Pearl Continental for three years – one year in Lahore and the remaining two in Karachi." He then joined Salt and Pepper as Commis III before getting a break at a five-star property as Commis I.

During his stint at Pearl Continental, an Indian chef happened to notice him at the breakfast counter. "The chef's sister was married and settled in Pakistan. He saw me working and asked me a few questions. He was an executive chef working for Emirates airlines and he convinced me to join him," says Chef Alam.

A month later, towards the end of



**Sartaj Alam**

2012, Chef Alam worked for Emirates Airlines for five years before moving to Jumeirah Beach Hotel as Commis I. Fast forward another 12 months and he



**Shaikh Meraj Uddin**

joined Zero Gravity where he says he is enjoying every moment.

For his main dish he grilled an organic



beef steak to create a quintessential American favourite along with wild mushroom tortellini, caramel pumpkin puree, truffle mash, foie gras, and crispy fried braised short rib croquettes in savory kunafa basket and gorgonzola jus.

Despite this being his first ever attempt at a cooking competition, he hopes to be invited to the finals for the live cook-off early next year.

He remembers his first mistake, where he forgot about a pot he had left to boil. He ended up with burnt chickpeas and a loud reprimand from his chef. "I didn't feel bad because as a Commis III I was learning. It pushed me to understand not just how to cook, but how to multitask more effectively. Rather than ask me to leave the kitchen, my chef taught me how to do things the right way."

Are his parents happy with his decision to be a chef? He says, "We are village folk and my parents did not know what a chef really is. They never had the opportunity

to be educated. Seeing me work abroad, they feel good."

### **Chef Shaikh Meraj Uddin**

Chef Shaikh from Orissa in India works as Commis II at Zero Gravity. The 25-year-old is admittedly a foodie, who thought that the best way to feed his love for food, was to learn how to cook. "I completed my Bachelor's degree in hotel management and interned for six months at the Dona Sylvia Beach Resort, which is now a Novotel resort."

"It was tough because we worked every day for 18 to 22 hours. The good part was that we worked in all four departments including housekeeping and front office," says the pastry chef who manages a lot of the sweet treats here at Zero Gravity.

His first job was that of a culinary associate at a property in Bangalore. "I worked there for eight months before visiting Dubai. I did lose hope initially before finding an opportunity at JA beach resort as Commis III. A year and a half later, he got his current break.

Chef Shaikh too has an incident similar to that of his colleague from his past. "I wanted to make rice pudding but unfortunately I didn't lower the flame. I burnt 20 kg rice pudding. My pastry chef, an Indonesian, said it was alright and to take care next time. He said I was new so to avoid cooking in bulk make and do only as much as I can control." The unexpected response left Chef Shaikh with a bigger impact than if he had been shouted at.

Chef Shaikh's dad is a teacher while his mom is a homemaker. Being the youngest in the family and the only boy among four siblings, his choice of profession did not make his dad too happy. They did not want him working far away from them. They are now happy, he says.

For Shaikh too, this is his first opportunity at a culinary competition, and is thankful to his Executive Chef Dwarka Bhatt for giving him this opportunity and his pastry chef Dheeraj, for preparing him for this.

## Grilled organic beef steak with wild mushroom tortellini, caramel pumpkin puree, truffle mash, foiegras, crispy fried braised short rib croquettes in savory kunafa basket, and gorgonzola jus

### GRILLED ORGANIC BEEF STEAK

Beef	480gms
Salt	10gms
Pepper	8 gms
Thyme garlic	5 gms
Olive oil	20 ml

#### Method

- ♦ Marinate the beef with all ingredients and keep it in the chiller.

### PUMPKIN PUREE

Pumpkin	100gms
Shallots	16 gms
Nestle cream	80 gms
Butter	30gms
Salt	10 gms
Maggi chicken stock.	20 gms
Nestle Milkmaid	20 ml

#### Method

- ♦ Peel the pumpkin and slice thinly
- ♦ Put in a medium pan and sauté.
- ♦ Add cream and chicken stock.
- ♦ Let it simmer until carrot is cooked.
- ♦ Blend a smooth paste with butter and

- condensed milk.
- ♦ Add salt and pepper.

### TRUFFLE MASH POTATO

Maggi mash potato	80 gms
Butter	30 gms
Nestle cream	80 ml
Truffle oil	50 gm

#### Method

- ♦ Boil cream and milk and add potato powder.
- ♦ Add truffle oil and chopped truffle and finish with butter.
- ♦ Season well.

### CRISPY FRIED BRAISED SHORT RIB CROQUETTES

Beef short rib	120 gm
Salt	10gm
Pepper	6gm
Parmesan	20 gm
Oregano	5 gm
Thyme	5 gm
Parsley	40 gm
Breadcrumb	40 gm
Clarified butter	1 no

#### Egg

#### Method

- ♦ Braise the beef short rib for 48 hours in braising liquid with mire poix.
- ♦ Pull out the beef and add shallots and leek.
- ♦ Give a shape of balls.
- ♦ Crumb the beef using egg batter and seasoned bread crumbs.

- ♦ Slowly pan fry using the clarified butter.

### SAVORY KUNafa BASKET

Kunafa dough	80 gms
Butter salted	10gms
Cinnamon powder	4 gms

#### Method

- ♦ Put the kunafa dough in a dome mold and brush with butter
- ♦ Cook in the oven for 12 minutes at 180°C.
- ♦ Once cooked dust with cinnamon powder.

### BUTTERED VEGETABLES

Asparagus	40 gms
Baby carrot	40 gms
Thyme	10 gm
Butter	10 gm
Salt	2 gm
Pepper	1 gm

#### Method

- ♦ Prepare all the vegetables.
- ♦ Blanch in boiling salted water.
- ♦ Cool down in ice water.
- ♦ Heat a pan, add butter, garlic and thyme and sauté all the vegetables.
- ♦ Add seasoning.

### MUSHROOM TORTELLINI

Wild mushroom	60gms
Pasta dough	60gms
Butter	15gms
Thyme	5gms
Parmesan	20 gms

#### Method

- ♦ Prepare the pasta dough
- ♦ For the filling sauté mushroom with shallots and leeks.
- ♦ Roughly chop the mushroom and add parmesan cheese.
- ♦ Cook in butter sauce.

### GORGONZOLA JUS

Gorgonzola cheese	20 gms
Nestle Cream	20 ml
Butter	10 gm
Nestle Veal jus	20 gm
Salt	5 gm
Pepper	5 gm

#### Method

- ♦ Heat jus in a pan
- ♦ Add gorgonzola, cream, butter and salt, pepper
- ♦ Check the seasoning.





## Nestle Raspberry Bavaois and Valrhona Monte Carlo

(KitKat Crunchy base with Monte Carlo and salted caramel, raspberry bavaois, lavender panna cotta and basil caviar)

### SPICE CHOCOLATE MOUSSE

Docello chocolate mousse	200gm
Nestle whipped cream	250ml
Full cream milk	250gm
Gelatin	10gm

#### Method

- ◆ Soak the gelatin in cold water.
- ◆ Whip the whipping cream. Combine chocolate mousse and whipping cream together. Add melted gelatin.
- ◆ Add spice and ripple with chocolate mousse & place into a mould with KitKat base.

### RASPBERRY BAVAROIS

Milk	187gm
Nestle Cream	63gm
Castor sugar	50gm
Egg yolk	2pcs
Vanilla bean	1no
Gelatin leaf	3pc
Nestle cream	250ml

#### RASPBERRY

Raspberry puree	125ml
Castor sugar	32gm
Gelatin leaf	4pc
Cream whipped	125ml

#### Method

- ◆ Bring to boil the milk, cream and vanilla bean.
- ◆ Mix the egg yolk and castor sugar. Cook it to an angle and fold the cream.
- ◆ Dissolve the castor sugar and gelatin in the raspberry puree.
- ◆ Cool, then fold in the cream.

### CRISPY KITKAT CHOCOLATE BASE

KitKat crumble	300gm
Nestle Chokella	100gm
Milk chocolate	50gm

#### Method

- ◆ Melt the milk chocolate and add chokella paste and KitKat crumble to the melted chocolate. Set the mixture and rest until set.



### DARK CHOCOLATE GLAZE

Nestle Condensed milk	120ml
Water	120ml
Sugar	100gm
Cocoa powder extra dark	35gm
Potato starch	10gm
Dark chocolate	80gm
Gelatin leaves	8gm

#### Method

- ◆ Soak the gelatin in cold water
- ◆ Heat the pan and add condensed milk, water and sugar. Bring it to a boil.
- ◆ Add cocoa powder and potato starch. Cook the mixture.
- ◆ Remove from the heat, add dark chocolate and gelatin leaves, and strain the mixture.

### LAVENDER PANNA COTTA

Sugar	2gm
Lavender	3gm
Full cream milk	100gm
Cream 35%	400gm
Docello panna cotta	400ml

#### Method

- ◆ Heat a pan and add full cream milk, cream and lavender.
- ◆ Bring it to a slow cook till half a simmer.
- ◆ Strain the mixture into another pan and add panna cotta powder. Cook at boiling point for at least two minutes.
- ◆ Pour the mixture into the mold and set in a freezer.

### NESTLE MILK MAID SALTED CARAMEL

Nestle Condensed milk	434gm
Unsalted butter	50gm
Nestle cooking cream	100ml
Sea salt	02gm

#### Method

- ◆ Boil the tin of condensed milk (after

removing the label) for a minimum of three hours.

- ◆ In a small pot, heat the cream to a boiling point before letting it cool down to 30°C.
- ◆ Add butter, salt and caramelized condensed milk and combine together.

### BASIL CAVIAR

Basil puree	270 gm
Water	270 ml
Sugar	30gm
Agar Agar	4gm

#### Chilled oil

#### Method

- ◆ Put the oil into the freezer for 30 minutes to an hour until it is almost to the point of freeing. Put the all the ingredients all together in a pan over medium heat. Bring to a simmer, stirring constantly until the agar agar has fully dissolved. Take the mixture allow to cool for 5 minutes while stirring constantly. When its feel like it's beginning to the thicken, take your oil from freezer and pour into a tall glass. Put some mixture in to a squeeze bottle and start dropping it into your cold oil.

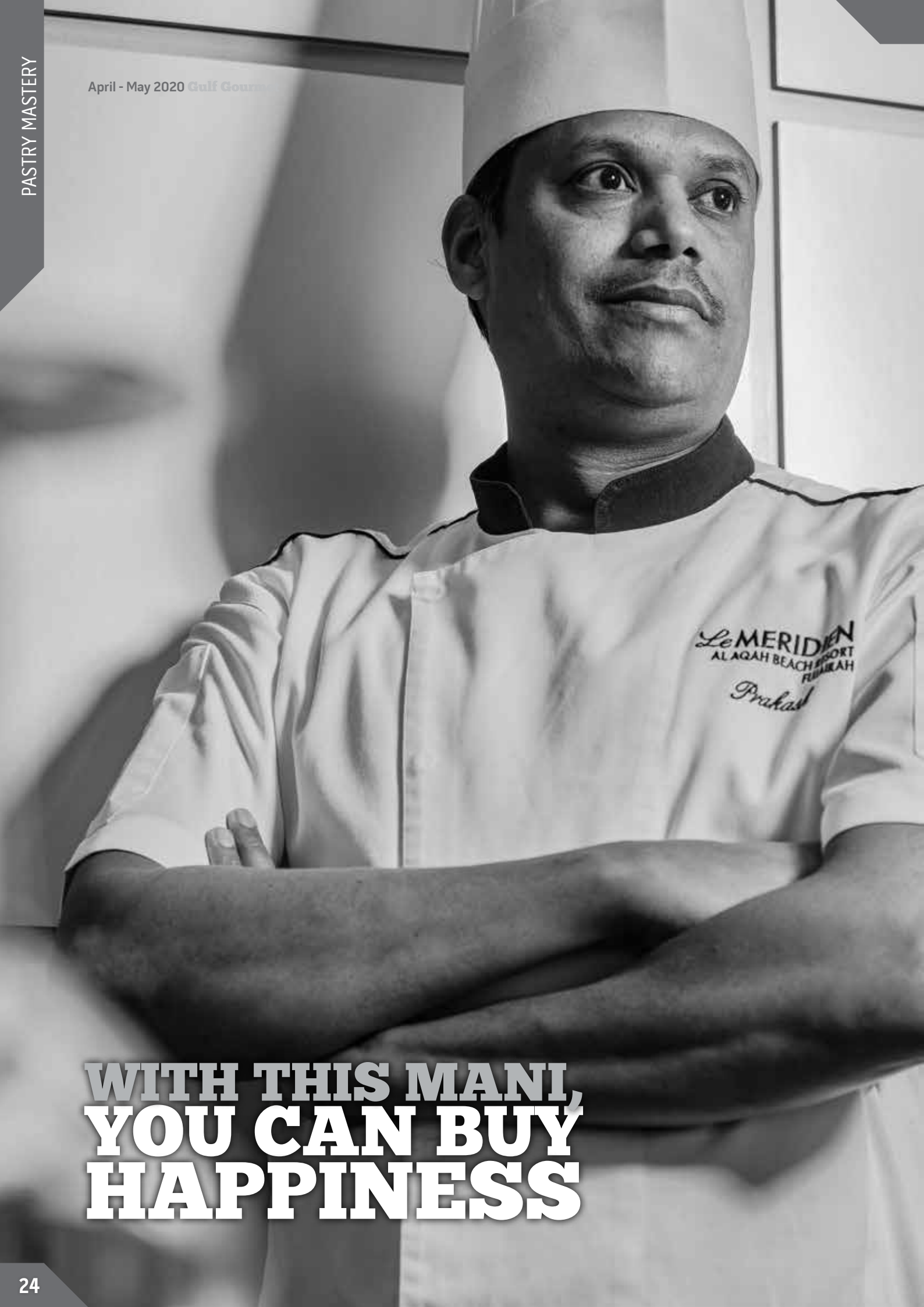
### CORAL TUILE

Water	320ml
Flour	20gm
Oil	120ml

#### Method

- ◆ Combine ingredients and whisk together well. Pour into a squeeze bottle. Heat the oil in a frying pan. Shake the mixture well and squeeze into the oil. Allowing to fry until the mixture resembles a coral texture. Gently remove and place on a paper to drain excess oil. And allow the cool.

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**WITH THIS MAN,  
YOU CAN BUY  
HAPPINESS**

## His sweet treats are to die for. A spoonful of his masterful creations could put a smile on the grumpiest face. Meet **Prakash Mani**, the Pastry Chef at Le Meridien Al Aqah Beach Resort

Growing up in Bangalore, India's Silicon Valley, Chef Prakash Mani was destined to become a pastry chef. His father was a pastry chef too and worked for properties managed by brands ranging from the Holiday Inn to Le Meridien.

"I did learn a bit from him," says Chef Mani, with a smile.

"The choice to become a chef was always mine and never my dad's. I preferred to drop out of college and walk in his footsteps. He was happy I found out that this was the path I wanted to follow," says the 45-year-old.

Chef Mani studied culinary art at the Taj, one of the world's leading luxury hospitality brands, through their food craft course. "My brother and I went for an interview and I got selected," he says.

The year-long course required him to work for 12-15 hours every day while learning about food products and the right way to cook. Senior management would eat lunch prepared by the students to check on their skills, and practical tests were a monthly affair.

On completion of the course, the then 19-year-old was absorbed by the Taj Residency in Bangalore. Chef Mani says, "I pushed myself to learn a lot. Some learnings were new to me while others I already knew because of my father. The cycle of learning has never stopped for me. Even today I learn something new each day."

A year later, he joined the Sheraton in Dammam, Saudi Arabia. This was 1995 and he worked there for eight



### I would like to tell young chefs to maximize the use of technology and use it to gain inspiration to come-up with their own creations

years. His Australian F&B director and Italian executive chef were his biggest motivators during this period. "In 2002, my executive chef invited me to join him in pre-opening this property. I came here as Senior Chef de Partie and four years ago, I became the Pastry Chef."

"We have eight outlets where we can serve our cakes, breads, and pastries. We do a lot of innovation in our sweets. For example, our Indian restaurant has a cheesecake gulab jamun that has been a runaway hit."

Looking back at his past he says, "I have always been keen to learn the foundations, the basics of pastry. It is like constructing a house. If your basement is not strong you won't succeed. Once I was comfortable on that front, I worked extensively in bakery. It was only after gaining knowledge and skills in these two fundamentals that I focused on pastry."

"Usually bakery and pastry are two separate departments – one has more hot items while the other involves a lot

of cold items. I'm happy I can straddle the gap between these two departments with ease."

His team of 10 chefs come from different countries ranging from Sri Lanka and Myanmar to Indonesia, Nepal and India.

The father of two, a 13-year-old son and a nine-year-old daughter, also touches upon the topic of today's young chefs. He says, "We had limited media exposure and few resources to improve our knowledge when we entered this field. Today, practically everything is available on the internet."

"I would like to tell young chefs to maximize the use of technology and use it to gain inspiration to come-up with their own creations. Start with small portions, maybe one plate a day, but do it. Practice will make you better. It is good to keep learning because no one is perfect. The best you can do is build your knowledge."

For our readers, Chef Mani shares a recipe that uses vanilla, orange and raspberry to create a beautiful mosaic of colour and taste. "I used Arla Pro's cream and cream cheese in it. I really like the cream because, unlike other brands with modified fat, this has the taste of expensive French cream with real dairy fat."

Looking towards the future he says, "My role is to develop our next generation. They should be strong in the basics of bakery and pastry but play around with ingredients to create the next big hit in desserts. I encourage chefs to modify and develop the taste as well as spend time on presentation so that the guest goes 'wow'."



## Vanilla Cream Cheese Treat with Orange Blanket and Raspberry Parfait

Milk	340 gm
Glucose	120 gm
Vanilla bean extract	5 gm
Egg yolk	88 gm
Sugar	80 gm
Egg white	40 gm

<b>Arla Cream Cheese</b>	400 gm
Gelatin mass	6 gm

### Method

- ◆ Boil milk, glucose and vanilla bean.
- ◆ Add egg yolk and mix well, let it cool down.
- ◆ Add cream cheese and mix well.
- ◆ In a pan, boil the sugar to a soft ball and add it to the whisking egg white for the Italian meringue.
- ◆ Add the cream cheese mixture into this and fold it gently.
- ◆ Finally, add the gelatin and mix it well.

### ORANGE BLANKET JELLY

Orange puree	100 ml
Sugar	20 gm
Agar	1.2 gm

### Method

- ◆ In a saucepan, boil orange puree and the sugar together.
- ◆ Add the agar and cook it well on a slow flame.

### RASPBERRY PARFAIT

Water	15 ml
Sugar	45 gm
Eggs whole	15 gm
Egg yolk	50 gm
<b>Arla Whipped Cream</b>	50 ml
Raspberry puree	35 gm

### Method

- ◆ Wisk the egg and egg yolk, heat the sugar with the water at 118°C.
- ◆ Pour it slowly into the whisked egg and egg yolk mixture. Whisk until completely cold.
- ◆ Add raspberry puree into the 1st mixture, then add rest of the whipped cream and fold in gently.

### PISTACHIO MICRO SPONGE

Pistachio powder	60 gm
Egg white	125 gm
Egg yolk	80 gm
Sugar	70 gm
Flour	20 gm

### Method

- ◆ Blend all the ingredients together and rest it in the chiller for 3 hours.
- ◆ Pour it in the creamer and charge it with 1 nitrogen.
- ◆ Bake it in a paper cup in the microwave for 3 seconds.





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# THE BIG PUSH

**Thushan Sameera Fernando**, the Chef Garde Manger at Sheraton Dubai, was adjudged the Best Cuisinier at the Emirates International Salon Culinaire last March. Find out how he won the biggest culinary prize in the region during his first culinary competition





**T**hushan Sameera Fernando's mood was anything but pensive. The Chef Garde Manger, who works in the cold kitchens of Sheraton Jumeirah in Dubai, had just completed two months of rigorous training and three days of culinary competitions. His cooking skills had been judged over and over again by a Worldchefs-certified jury, which had flown in from around the world.

At this moment, he just wanted the prize distribution ceremony to be over and done with. He wanted sleep.

The 31-year-old was far from well-known within the chef community at the start of this year. This was until the Sri Lankan national's name was called to come on stage. He had just won the Best Cuisinier trophy at the International Salon Culinaire organized by the Emirates Culinary Guild on the sidelines of ExpoCulinaire in Sharjah.

Salon Culinaire is the world's largest annual single-entry competition for professional chefs. The day was March 5 of 2020 and the buzzword was Covid-19. Not any more for Chef Tushan. This was the biggest milestone of his culinary



**Going into the competition I was very happy, because I felt confident. I felt like I had nothing to lose!**

career and will probably remain so for some years to come.

"Who is this guy?" asked one among a sea of white jackets.

A young nonchalant Tushan walked up to collect his trophy and medal from the culinary bigwigs that had enveloped the stage. As the camera flashlights went ballistic trying to capture the moment, Chef Tushan had spotted his mentor in the crowd and flashed a big smile. "Oh, he's Chamika's guy," said another voice in the crowd.

Chef Chamika, his mentor, had missed

winning this very competition by a slim margin in one of previous editions. But he made up for it with multiple other wins. This is why, at the age of 27, Chamika is already a Sous Chef at the Sheraton and works with the UAE national team at multiple international events.

The evasion of the Salon trophy, which was his one big regret, was wiped away with this win. It was as much of a moment of glory for Chef Chamika as it was for Chef Tushan.

So how did a cold kitchen chef win a competition requiring precision cooking of hot dishes? "There are many reasons," says Chef Tushan, "First and foremost I was mentored by chef Chamika and had the full support of Chef Saul Andrade, my executive chef. They guided me towards this win. There were two months of rigorous training and sleepless nights. In my previous job at the Hilton Hotel in Ras Al-Khaimah I worked in the hot kitchens, so I am not new to it. All these put together worked in my favour," he says.

The real surprise is that for Chef Tushan, this was his maiden voyage into the world of competitive cooking for professional chefs. Most first-timers return with a certificate of merit, learn from their mistakes and return a few times before making a mark.

Luckily for Tushan, Chef Chamika had been there and done that. He fast-tracked him straight to winning the gold. Correct that. Two Gold medals and one Silver medal. The combined tally placed him on top of the list making him the best chef among hundreds that participated this year.

The gold medals were for beef practical cookery and fish practical cookery while the silver was earned for the five-course plated gourmet spread. The silver was not because the food was bad but because they forgot to take the correct invoice. Fortunately, that rookie mistake,



**Chef Tushan Fernando (left) with mentor Chef Chamika Perera**







of not following the rules to a tee did not cost him the trophy.

Was the stress unbearable? Quite the opposite says Chef Tushan. "Going into the competition I was very happy, because I felt confident. I felt like I had nothing to lose!"

### THE YOUNGER DAYS

Raised in the capital city of Colombo, Chef Tushan recollects his first tryst with cooking. "I was probably eight or nine years old and I was helping my mom with the cooking." Those moments culminated in a dream to be a chef. He went to a hotel school in 2006 and

grabbed a trainee position at Colombo's Holiday Inn. In 2011 he joined the Cinnamon Grand in Colombo, whose kitchens have seen some of Sri Lanka's biggest culinary names cook a meal.

Two years later, the Hilton hotel in Ras Al Khaimah offered him the role of demi chef de partie after a friend helped out. This was his first foray into international waters. A year-long stint at the Movenpick JBR came thereafter until he found his current opportunity with the Sheraton.

What could possibly be the next milestone for the chef who just won one of the most coveted culinary awards in

the region? "I want to go to a European country and be the head chef for a hotel there," comes the vague but pat reply.

His now retired father and homemaker mother are elated at his success. "They were supportive of my decision to be a chef even though no one in my family has ever been in this industry before. My younger sister is a school teacher. The closest connection I have to a chef is my sister's mother-in-law, who is a chef in Canada."

### THE MENTOR

So what kind of mentorship process did Tushan have to go through to become a winner? Chef Chamika says, "Three months before the competition, I put together a plan to coach a team of chefs at Sheraton to win medals at Salon. The idea was for our chefs to go out there and experience first-hand the latest culinary trends."

Competitions are a vibrant source of inspiration for curious minds and both Chef Chamika as well as Chef Saul wanted this for their team. Chamika identified Tushan as the ideal candidate to go for the big win, while he chose others to train for single entry competitions.

"In the case of Tushan, we began training two months prior to the competition. I developed the recipes with him and focused on what he likes to do and what he is good at. Based on that we put into



motion a two-month rigorous plan that involved five different kitchens and five different timings.

"I would gather 20 or 30 people in front of him, while he cooked for 45 minutes under their glare. I would put pressure on him in any way possible. At first, he was shy and was shivering while plating the dishes. He would forget many things while two guys scored him on everything from hygiene to wastage.

"The hell I put him through during those two months would make the actual competition feel like a breeze. It's the best way to go into a competition. You should be ready to take on any eventuality with full power.

"What we must remember is that while I gave him my full support, he gave me the same in return," says Chef Chamika,

who won the Middle East Young Chef of the Year trophy in 2016.

He also won the Nestle Professional Golden Chefs Hat Award in 2016, came first-runner for Best Cuisinier in 2017, won a free trip to Germany for a black box competition in 2017 and won the four plated main course competition in 2017 that netted him a cash prize of AED 3000.

This does not include the 25 medals including 13 gold medals he won separately. His tally includes 3 international gold medals in Germany and two gold and a bronze from Singapore.

Chef Chamika says, "Chef Uwe Micheel is like a father-figure and my career has been shaped this way because of him. I'm doing for my boys what I've learnt from him. I'm just sharing my knowledge and if they are happy, I'm happy. I'll follow in his footsteps for as long as I'm in this career."



**I want to go to a European country and be the head chef for a hotel there**



Sheraton Jumeirah's Executive Chef Saul Andrade flanked by Sous Chef Chamika Perera (left) and Chef Tushan Fernando.



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# YOU LIVE TO LEARN

**Elsaid Eldemiry**, the Executive Chef of Royal Continental Hotel in Dubai, tells us that we are all ready to take on the challenges that face us. What matters is whether we are brave enough to get up and do it



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**E**gyptian Chef Elsaid Eldemiry has spent the last 22 years of his career in Dubai. Currently working as Executive Chef at the Royal Continental Hotel in Deira, Chef Elsaid's story begins in a village near the Egyptian city of Mansoura.

"We had our own restaurant serving foul and falafel, the popular traditional Egyptian breakfast. Foul is fava beans while falafel is a doughnut-shaped patty, made from ground chickpeas. I began at the age of 14, helping my mom in the small shop, while still studying. I loved working there," he says. Out of the six siblings, including four sisters, Chef Elsaid was the one most keen in his mom's shop.

However, what got him seriously think about a culinary career was a pizza advertisement. "Seeing the melted mozzarella cheese made me realize there was a whole different world out there," says Chef Elsaid. His mom too was supportive of his career plans. She said to trust himself and that he could be a chef in the future, if he had a passion for the job and cooked quality dishes.

After his schooling and a two-year stint in the army, he went to Sharm El-



**The day you think you know everything, it is the beginning of the end for you**

Sheikh the resort town facing the red sea to work. "I chose this place because I wanted to learn about various international cuisines and 90 per cent of the people here are tourists," he says.

He joined a friend who was "sharing a shop" with someone else. "I went there

and wore the white jacket and thought to myself 'I'm a chef!'. When the real chef arrived, he asked me who I was and I said, 'I'm the new chef. And he said, 'What new chef? Go for stewarding'. I said, 'Chef I learnt culinary at school'. But he forced me to go for stewarding.

He worked at as steward for two months and admits that it was quite difficult for him to manage. In his spare time, he would ask the chef about his dish of the day and wrote down the recipe for each one until he created a book of 30 recipes that included Italian, Egyptian and American dishes.

Fortunately for him, two of the cooks left and did not return. He used the opportunity to complete sixty percent of the work before the chef arrived. The chef was shocked to see how quickly he had learnt in just two months and took him under his wings.

He soon heard that the next new tourist destination could be Lebanon and decided to try his luck there. "I got a job in a famous hotel called La Medina, which was bang opposite a tourist hotspot. He worked there for six months with a Syrian chef and learnt a lot about the traditional cuisines of Syria and Lebanon," he says.

His then moved to a steakhouse where he worked with a German chef for four years followed by his first foray in to a 5-star property.

Years later, in 1999, he got the opportunity to be a part of the pre-opening team for Capitol Hotel in Dubai. He says, "The Bazerkan restaurant has my menu even today and even has branches across the city. I worked at Capitol hotel for seven years during which I worked in Bahrain as well as Kuwait."

He began as an Arabic chef at Capitol and left as Executive Chef for the rebranded Byblos Tecom and Byblos Marina. He then joined the Grand Belle Vue hotel in Dubai Tecom as Executive



Chef before taking up his current role as Executive Chef around 18 months ago.

"Prior to the lockdown, our proximity to the airport and commercial buildings allowed us to create a great business lunch offering. We are catering to them and invite them here.

"I opened a shisha area here and it was more successful compared to the leased-out café we had earlier. I even put my signature plate here."

While his new role requires management more than cooking, he still cooks whenever possible. "My focus is more on our systems for food safety, new recipe development and training of my team."

Chef Elsaid believes that success in this field can only come with a mix of creativity and motivation, both of which he needs to regain lost revenues. "You have to be excited rather than nervous. I always say don't be scared, be brave. Have a target in mind and do as much as you can go to reach your target. Don't say I'm not ready. Because truth is that you are ready, the problem is when you are too lazy to do it. If you sleep in bed and you feel sorry about your current state, you will be left behind. Learn, learn and learn how to overcome challenge," he says.

Talking about young chefs he says, "When young chefs cut onions or make a dish, they might think, 'okay I'm chef now!'. Don't do that. Think of the term chef as a big title for cooks to achieve and strive for it. A chef is more than just a cook. C is for cuisine, H is for hospitality, E is for education, F is for food and S is for society. You need to be able to master your culinary skills in all five aspects to truly become a chef."

"The day you think you know everything, it is the beginning of the end for you," he says.

Chef Elsaid still retains that curiosity he had as a 14-year-old. One 'lives to learn' is what he believes and admits that you



can learn even from those who work in your team. "I make mistakes too."

The Emirates Culinary Guild and Chef Elsaid's connection has run as long as his stint in Dubai. "I was part of the Lebanese culinary guild and won many medals there. When I arrived in Dubai, one of the first things I did was apply to the Guild. I have not missed any event or workshop since then. I have worked as a Marshal in ECG competitions at least seven times before becoming a level B judge certified by Worldchefs.

Chef Elsaid's mom, who pushed him to be a chef, passed away some years ago and he has no recollection of his father who passed away when he was only 2 years old. "Everything I am today is because of my mom. If she ever found me sitting in a room and thinking life is negative, she would tell me that I was strong and not weak."

He helped his brother become a chef too. "I brought him to Dubai and

now he is in Saudi Arabia working as executive sous chef."

Chef Elsaid has four children – two sons (Muhammed, 16 and Ahmad, 14) and two daughters (Salma, 8 and Malak 2 ½). Only one of the them wants to be a chef while the other two hope to be engineers someday. "My wife is the one who bonds us as a family."

He is yet to decide on his long-term goal but knows that it could either be a culinary school or restaurant in Egypt. More than money, what will make me happy is if I teach someone and that person becomes successful in life.

Teaching people always pays. The chef who taught Chef Elsaid how to cook Arabic food ended up – many years later – to give a tasting to Chef Elsaid for a new job. He did not realize it was the same Elsaid he had taught many years ago. "I called the owner and I said he is the one taught me, whatever salary he needs give him." Like a circle!

# US\$ 3 billion

## what's your GCC market share?

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Each hotel has an Executive Chef.  
Each Executive Chef has an annual budget.  
It ranges from AED 1 million - US\$ 3 million.

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## ABOUT GULF GOURMET

- ▶ Most widely read magazine by Chefs & Decision Makers in the GCC
- ▶ Officially supported by the Emirates Culinary Guild
- ▶ Highest circulation in its category at 6,150 copies per month
- ▶ Readership estimates of nearly 11,276 per month
- ▶ Positively influencing the UAE food industry since 2006
- ▶ Recognised by the World Association of Chefs Societies
- ▶ Circulated at top regional and international culinary events

## WHO READS IT?

▶ Executive Chefs	23%
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▶ 5-star Hotels	46%
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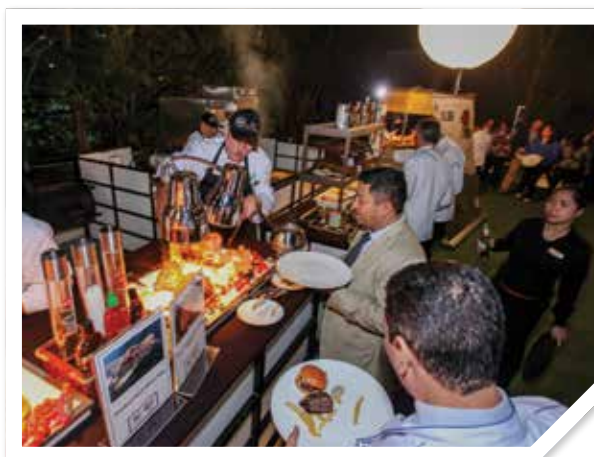
## Salon Culinare AFTER-PARTY

The US Beef Federation hosted a scintillating after-party for the organisers, guests, and judges of Salon Culinare. The theme was a US Beef BBQ and was held on the private lawns of the stunning Jumeirah Creekside hotel. Guests were able to taste specially imported US beef, which was cooked in every mouth-watering shape and form imaginable.

The guests, which included some of the country's most influential culinary decision makers, feasted on the delectable spread while some interactive participation helped make the evening a fun night out. Here are some of the images captured at the party.





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## Olive Oil Training and Workshop

An olive oil training and workshop for senior chefs was held at the Radisson Blu Hotel Deira City Centre sometime back. The event was sponsored by Rahma, the olive oil brand from IFFCO. Here are images from the workshop.





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## UAE chefs win 45 medals at Culinary Olympics 2020

The Emirates Culinary Guild (ECG) selected a team of 27 chefs from all over the United Arab Emirates (UAE) to compete at the Culinary Olympics 2020 in Germany last February.

The team returned with 45 medals including 21 Gold and 16 Silver medals. The final tally is among the highest of any country that competed this year.

Our team included a Young Chefs Team and 12 Artists, who competed against more than 35 other international culinary teams from around the world including Singapore, Sweden and other top teams.

The Young Chef Team won a Silver medal for 'Restaurant of Nations' and a Bronze medal for the 'Chefs Table'. This is an outstanding achievement for the Young Chefs Team who competed for

the first time in the competition against seasoned teams with more than 20 years of experience.

The team was led by ECG President and Director of Kitchens – Radisson Blu Deira, Chef Uwe Micheel and was supported by Thomas Haller, Chef Norbert Girth, and President of the Syrian Chefs Guild Majed Al Sabagh.

### RESTAURANT OF NATIONS

SILVER MEDAL

### CHEF'S TABLE

BRONZE MEDAL

### YOUNG CHEF TEAM 2020

Sr.	Ttile	Name	Nationality	Company property	Designation
1	Mr	Mario Coelho	India	Madinat Jumeirah Mina A salam Hotel	Executive sous Chef
2	Ms	Alannah Doe	British	Sarood Hospitality	Executive Pastry Chef
3	Mr	Leon Robin Rozario	Portuguese	Jumeirah Creekside Hotel	Commis 2
4	Mr	Reynaldi Agus Supriadi	Indonesian	Zero Gravity	Commis 1
5	Mr	Tharindu Laskshan Udayanga Ganihi Arachchilage	Sri Lanka	Sheraton Hotels and Towers Dubai Deira Creek	Junior Pastry chef
6	Mr	Sai Prasanna Babji Pusala	India	Caesars place Dubai	Commis 2
7	Mr	Yasar Ilbira	Turkey	Towers Rotana Hotel	
8	Mr	Joshua William Jonathan	South Africa	Jebil Ali resorts	



Here is the team of Pastry Chefs, Artists and Chefs from around the Emirates from various hotels and establishments:

"The team has made both the UAE and our culinary association proud by showing the quality that the Emirates can do," said Andy Cuthbert, ECG's Chairman and General Manager Jumeirah Creekside Hotel and Madinat Conference Centre, when asked about how he felt the competition contributed to the hospitality landscape in the emirates. "The young chefs can be very proud of their achievement in Germany," he added.

Uwe Micheel, ECG President, added, "To lead such a young team and to receive so much recognition from the international culinary community, is rewarding both

personally and professionally. As President of the Guild, I have dreamt of this moment for over 20 years. Our hearts swelled with pride watching the UAE flag fly high."

Rohitha Kumara bagged 4 Gold Medals for the team, while Dilan Asanka Gajaman Arachchige, Ajith Kumara Jayasekara, and Kameel Rasyid Eril brought home 3 Gold Medals each, for their amazing pieces in Culinary Art.

The ECG put out a statement thanking all the hotels that assisted with the competition and for allowing their chefs to be part of this great event. Special mention went to the General Managers and Executive Chefs for allowing the teams to train in their hotels and for their unwavering support to the ECG and the chefs who call UAE home.

Gold	Silver	Bronze	Medals received
4	0	0	4
0	2	1	3
2	2	0	4
1	2	1	4
3	1	0	4
1	2	1	4
0	3	1	4
3	0	1	4
3	1	0	4
1	1	2	4
3	1	0	4
<b>21</b>	<b>15</b>	<b>7</b>	<b>43</b>

## ARTIST AND PASTRY CHEF TEAM 2020

Sr.	Title	Name	Nationality	Company property	Designation
1	Mr.	Rohitha Kumara Leelawansa Kasthuriarachchi	Sri Lankan	Burj Al Arab	Kitchen Artist
2	Mr.	Sri Mohan Mandalawatta	Sri Lankan	Roda Al Murooj Dubai	Kitchen Artist
3	Mr.	Kumara Samantha Kekulandara Mudiyanseelage Uduwala Gedara	Sri Lankan	Two Seasons Hotel Dubai	Kitchen Artist
4	Mr.	Sunith Wijedasa Corala Vithanage	Sri Lankan	La Brioche	Kitchen Artist
5	Mr.	Dilan Asanka Gajaman Arachchige	Sri Lankan	Beach Palace Abu Dhabi	Kitchen Artist
6	Mr.	Sampath Asela Hettiarachchi Don	Sri Lankan	Sofitel Abu Dhabi Corniche	Kitchen Artist
7	Mr.	Indana Niroshan Sandanayake	Sri Lankan	Grand Millenium Hotel Abu Dhabi	Kitchen Artist
8	Mr.	Ajith Kumara Jayasekara	Sri Lankan	Roda Al Bustan Abu Dhabi	Kitchen Artist
9	Mr.	Kameel Rasyid Eril	Indonesia	BKRY	Kitchen Artist
10	Ms.	Dinushi Nemasha Ekanayake	Sri Lankan	Sharjah Ladys Club	Kitchen Artist
11	Mr.	Kuma Hennedige Pathma Madushanka	Sri Lankan	Mister Baker LLC	Kitchen Artist



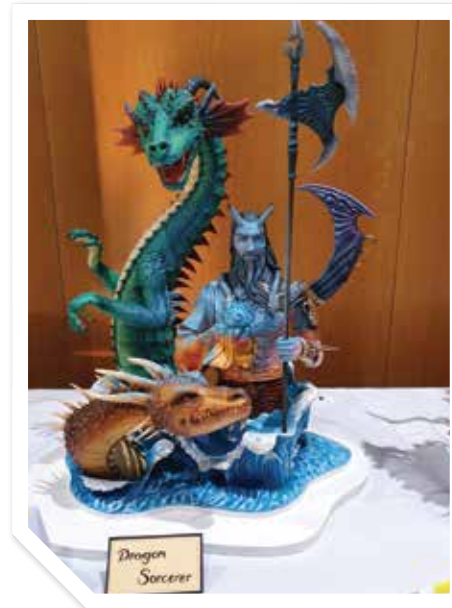
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Nestlé  
Golden  
Chef's Hat  
Award



# WHERE THE SUN ALWAYS SHINES

Chef **Airon** and Chef **Mark** from Sun & Mediterranean lounge are this month's second team vying for the Golden Chef's Hat Award

**T**he two young men from the Philippines have had their lives upended due to COVID-19, but they have decided to fight back. They begin with two great dishes created for the Nestlé Professional competition.

## CHEF AIRON RENZ S. TUMANG

Chef Airon is a 30-year-old from the Philippines working at the Sun & Mediterranean lounge – Nakheel Palm Jumeirah as Commis I. He candidly confesses that his original goal was to become a nurse. "I don't know how

I suddenly changed my mind. It had to do with watching cooking shows on TV I guess."

His mom, who used to work in Dubai as an accountant, was surprised to find Airon's sudden change of heart. She quickly enrolled him in a bachelor's degree programme specializing in hotel and restaurant management in the Philippines.

Cooking was not new to Airon. When his mom came to Dubai to work, he was just 16 and living alone with his younger

brother. "I took care of my brother and I would prepare food for us," he says.

After he graduated, his mom invited them both to the UAE. The family reunion which took more than six years to materialize, lasted only two years. His mom passed away, leaving his younger brother too distraught to stay back in the city. "My brother left to join a cruise ship as a bartender," he says, adding, "he couldn't handle mom's memories here."

On the career front, Chef Airon found more luck. "I accidentally bumped into





**AIRON RENZ S. TUMANG**

my cousin on the road and told him I needed a job." Before he knew it, he was working at Vapiano in Dubai mall. "It was my first real job and guests could see what I was doing. It was very stressful," he says with a dry grin.

Two years later, his brother introduced him to Mark, who is his partner in this challenge, and ended up working at Pascha Ibiza. This was followed by a tenure at Cocoa Kitchen – City Walk Dubai. "Mark helped me get the job and we were part of the pre-opening team," he says.

Those years were quite an experience too. "Chef James McDonald had come from London to Dubai for the first time and it felt like I was working for Gordon Ramsey," he says of his former boss. "Fortunately, I learnt a lot from him. I avoided him all the time till he told me that all he wanted was for me to be more responsible and stronger at my craft. That motivated me."

It's been less than a year in his current role and Chef Airon is glad that it has offered him his first chance at competition. He prepares a tortellini prawn truffle from scratch using Nestle Professional ingredients.

## CHEF MARK VEN M

Chef Mark was only 15 when he

bought a small molecular gastronomy toolkit online and surprised his parents with some exotic dishes. This was a teaser of what Chef Mark would do for the rest of his life.

Today, amidst the Covid-19 pandemic, Mark is one of the few people retained by Nakheel restaurants to manage a lean operation as junior sous chef.

The 28-year-old chef, who hails from Manila, previously worked at Barrel 12, the British sports bar, also operated by Nakheel Palm Jumeirah. If you ask him what made him choose cooking as a profession, there is no epiphanic reply forthcoming. "Because everyone around me was a great cook," says the Philippine chef simply.

To formalise his passion, he attended a hotel management school, majoring in culinary and interning at a five-star hotel called Best Western Premier F1 Hotel in the Philippines. "I enjoyed it a lot because it was the first time I saw a professional kitchen."

With oodles of talent and some luck, he bagged a job in Dubai at the Jumeirah Zabeel Saray. "I was so excited that I followed my senior chef around," Chef Mark laughs at the memory. His dedication to learning, however, did

**MARK VEN M**

impress the senior chef, who ensured that the newbie got a chance to learn across kitchens. "I learnt Asian, Indian, Turkish, French and Arabic cuisines."

About a couple of years later, Chef Mark moved to Pacha Ibiza in Souq Madinat Jumeirah Dubai. In the Asian kitchen, where he worked, he tried to bring molecular gastronomy to the dishes. Six months later, he was promoted to demi chef de partie. Although the restaurant did well initially, it shut down eventually and Chef Mark moved to Cocoa Kitchen, owned by Meraas Holding.

Chef Mark is no stranger to culinary competitions. Earlier in his student years, Chef Mark had participated in the Philippines Culinary World Cup, where students from some Asian countries show off their skills. Year before last, he won a silver and a bronze at the Gulf Food Emirates Salon Culinaire for beef and fish live cooking, respectively. "It was my very first big international competition and the wins were encouraging."

For this challenge he created a cherry chocolate panna cotta using Docello and chocolate ganache. "I used a modern technique where I sous vide each layer and made a cherry truffle bomb. So it's shaped like a cherry but inside is cherry puree."



## Tortellini Prawn Truffle

### Ingredients

#### FILLING

Truffle oil	10g
Lemon juice	5g
Lemon zest	2g
Chives	5g
Ricotta cheese	100g
Pasta sheet	200g
Green peas	120g
Onion	10g
Garlic	5g
Butter	5g
Prawns U10	300g
Black truffle	5g
Tomato	50g

Onion	50g
Olive oil	10g
Breadcrumbs	10g
Butter	5g
Walnut	5g
Garlic	3g
Maggi coconut milk	50g
Water	50g
Flour	20g
Oil	30g
Salt	5g

#### Method

- ♦ Mix all the filling ingredients.
- ♦ Roll the pasta sheet and cut using a 2" round cutter
- ♦ Place 30g of filling in each round and fold it to look like a tortellini.

- ♦ Sweat the onion and garlic, add the green pea and butter, and cook.
- ♦ Pulse in the blender (do not over blend).
- ♦ Pan grill the prawns till it is 80% cooked.
- ♦ Add onion, sauté for 2mins.
- ♦ Add garlic, sauté for 2mins.
- ♦ Add tomato, sauté for another 2mins.
- ♦ Toss the breadcrumbs in butter, then add walnut.
- ♦ Mix coconut milk and water add flour, oil and salt.
- ♦ Blend using a hand blender.
- ♦ Prepare a hot pan and add the tuille mixture.
- ♦ Wait till it bubbles and put in the j cloth to reduce oil.





## Cherry panna cotta, cherry ice cream, cherry ganache

### Ingredients

Docello panna cotta mix	250g
Cream	500g
Milk	1L

### Method

- ◆ Combine milk and cream and bring to boil.
- ◆ Add the panna cotta powder and bring to a boil. Keep stirring until it thickens. Pour it in a silicon mould.
- ◆ Refrigerate it.

### GLAZE

Cherry puree	100g
--------------	------

Glucose	30g
Gelatin sheets	9g

### Method

- ◆ Heat all the ingredients and let it cool down before glazing.

### GANACHE

Dark Chocolate 70%	150g
Sugar	50g
Milk	200g
Salt	2g
Baking powder	2g
Carrageenan kappa	1g
Carrageenan iota	.08g

### Method

- ◆ Melt chocolate in a double boiler.
- ◆ Blend the rest of the dry ingredients.
- ◆ Put in a vacuum pack and sous vide at

90°C for nine minutes.

### CHERRY ICE CREAM

Cream	445g
Fructose	165g
Gelatin	6.5g
Malic acid	4g
Cherry puree	10g

### Method

- ◆ Mix these ingredients.
- ◆ On a low heat stir the mixture until it thickens.
- ◆ Freeze it.



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## Salon Culinaire 2020

The mega successful Salon Culinaire organised by the Emirates Culinary Guild gained further traction this year at their new home ExpoCulinaire, Sharjah. The turnout was nothing short of spectacular with hundreds of entries from chefs for the competition. Our Photo Editor Amaresh Bhaskaran spent a few days at the event to capture it in all its glory. Here are the winners from Salon Culinaire 2020. We will bring more images in the coming issues.









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## LIST OF WINNERS

AWARD	HOTEL	CHEF
<b>Best Cuisinier</b>		
Winner	Sheraton Jumeirah Beach Resort	Thushan Sameera
Runner-up	Madinat Jumeirah C&I	Hady Nabil Hussein
Second runner-up	BOA Steak House	T. Dilan Madusanka Peiris
<b>Middle East Young Chef of the Year</b>		
Winner	Jumeirah Creekside Hotel	Naveen Bhardwaj
Runner-up	Towers Rotana Hotel Dubai	Pishler Wafula Munyasia
<b>Best Arabian Buffet Team</b>	Madinait Jumeirah C&I	
<b>Best Kitchen Artist</b>	Dubai World Trade Center	Jayson Cueto
<b>Best Pastry Chef</b>	The Palace Downtown Hotel	Ruwan Kumara Phille Gedara
<b>Best Effort by a Corporation</b>	Emirates Flight Catering	
<b>Best Effort by an Individual Establishment</b>	Dubai World Trade Center	
<b>Best Arabic Mezzeh</b>		
Winner	Grand Hyatt Dubai	Said Haida
Runner-up	EKFC B & C Gates	Ahmed Ibrahim Mohamed Ali
Second runner-up	Two Seasons Hotel Dubai	Aiman Ibrahim Aly Radwan
<b>HUG Sweet Creations</b>	Radisson Blu Deira Creek Hotel	Sudath Jayasantha R. B. Koralalage
<b>HUG Savoury Creations</b>	Five Palm Jumeirah Dubai	Anandhakumar Govindaraj
<b>Boecker Best in Hygiene</b>		
Dressed Lamb	Dubai World Trade Center	Kishore Amaljith
Dressed Lamb	Towers Rotana Hotel Dubai	Pishler Wafula Munyasia
Arabic Mezzeh	Anantara The Palm Dubai Resort	Mohamed Abdelrahman M.S. Elrakhawy
<b>Ecolab Best in Hygiene</b>		
Emirati cuisine	Intercontinental Hotel DFC	Edwin Lopez
Fish/Seafood	Madinat Jumeirah C&I	Kimhout You
Beef class	JW Marriott Marquis Hotel Dubai	Mayank Sharma
Chciken class	Lapita, An Autograph Collection Hotel	Subash Khatri

CLASS DESCRIPTION	SPONSOR	HOTEL NAME	COMPETITOR NAME
Cake Decoration Practical	Masterbaker	Jumeirah Beach Hotel	Nisal Dinanda J. Arachchige
Wedding Cake Three-Tier	IFFCO	Misterbaker	Lakmal Dinusha Amadoru
Four Plates of Dessert	Nestle	The Palace Downtown Hotel	Ruwan Kumara Phille Gedara
Pastry Showpiece		Bateel International LLC	Bernard Charles
Bread Showpiece	Masterbaker	Bateel International LLC	Sasidhar Dasari
Petites Fours, Pralines	Masterbaker	The Palace Downtown Hotel	Ruwan Kumara Phille Gedara
Chocolate Carving Showpiece		Dubai World Trade Center	Jayson Cueto
Fruit & Vegetable Carving Showpiece		Dubai Marine Beach Resort & Spa	Sameera Madushanka Dahanayaka
Open Showpiece		Le Pont Café	Ronaldo Vytingco
Five-Course Gourmet Dinner Menu	USMEF	Madinat Jumeirah C&I	Hady Nabil Hussein
Four-Course Vegetarian Menu		Dubai World Trade Center	Shyju Varghese
Tapas, Finger Food & Canapes		EKFC West Wing	Udesh Dasun Edrisinghe R.
An Arabian Feast	USAPEEC	Madinat C&I	Aahed Samih Kokash
		Madinat C&I	Hady Nabil Hussein
		Madinat C&I	Sivorn Seth
Individual Ice Carving		Two Seasons Hotel Dubai	Samantha Kumara
Ice Carving Team Event		Dubai World Trade Center	Rohitha Kumara Leelawansa Kasthuriarachchi
Ice Carving Team Event		Dubai World Trade Center	Rovart Cagayat
Practical Fruit & Vegetable Carving	Barakat	Dubai World Trade Center	Jayson Cueto
Dressed Lamb - Practical Butchery		Dubai World Trade Center	Srilal Mallawa
Arabic Mezzeh - Practical Cookery	IFFCO	Grand Hyatt Dubai	Said Haida
Fish & Seafood - Practical Cookery		Caesars Palace	Subhash Jang Thapa
Beef - Practical Cookery		JW Marriott Marquis Hotel Dubai	Mayank Sharma
Emirati Cuisine - Practical Cookery		Dubai World Trade Center	Mohammed Ahsique
HUG Savoury	HUG AG	Five Palm Jumeirah Dubai	Anandhakumar Govindaraj
HUG Sweet Creations	HUG AG	Radisson Blu Deira Creek Hotel	Sudath Jayasantha R. B. Koralalage
Dressed Chicken & Dressed Fish		Jumeirah Creekside Hotel	Naveen Bhardwaj
Egg Cookery - Practical Cookery		Sarabeth's MOE Kitchen	Parvesh Rawat
Chicken - Practical Cookery	USAPEEC	EKFC West Wing	Nuwan Kumara V. K. Pandithage
Far Eastern Creation- Practical Cookery	Nestle	Delta Hotels by Marriott JBR	Vaishakh Damodaran
Sandwich Practical		EKFC West Wing	Rajasekar Paramesvaran
Pasta - Practical Cookery	Barilla	EKFC Concourse A	Anil Tamta
Mocktails by Tastecraft	Masterbaker	Radisson Blu Deira Creek Hotel	Vipin Panchwan

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# Building Foodservice Resilience in the Face Of COVID-19

By **Samer Abou Daher**

**N**ot in my widest dreams did I think that our lives would upend so quickly due to a pandemic and that our industry would bear the biggest brunt of it. This is unprecedented in our lifetimes. Stuff like this was only supposed to happen in the movies.

If you are safe, healthy and working from home, you are among the lucky ones. Physical distancing is not easy. But remember, millions are risking their lives to keep us safe. Hundreds of thousands are either affected by the virus or knows someone that has been affected.

Compassion and gratitude towards our friends and colleagues are the need of the hour. Also to our essential workers.

There is a famous Charles R. Swindoll quote which states, "I am convinced that life is 10% what happens to me and 90% how I react to it." As we observe the reactions around us, you realize there are two types of people – those with a growth mindset and those with a fixed mindset.

People with a growth mindset are the ones looking for opportunities, seeing the cup as half full and even better, they pour the half cup in a smaller cup and say that the cup is full. People with a fixed mindset tend to blame everything around them.

My personality, my parents, my leaders and my employer have ensured that I only look for opportunities with the right mindset to overcome this crisis.

Here are my four tips to building

resilience during tough times as a foodservice professional:

## IT IS A MINDSET

The storm will pass and the choices we make today will change our future. It is the right time to think positively and spread positivity to everyone around us. This is our responsibility towards our families, teams, colleagues, friends, neighbors, etc. Similar to the announcement we hear before take-off, "put your mask first and then help others".

I do not follow the number of Corona cases every day and avoid watching disturbing videos and negative news. I use that time to listen to motivational speakers, I read 30 minutes a day, I go for a quick walk (wearing a mask and gloves), and I listen to one 8D song while wearing my headset (try Bohemian Rhapsody 8D...it's amazing).

I baked a brownie cheesecake with my wife and daughter the other day. It was too sweet so we will be modifying the recipe. Believe it or not, teaching my kids to read Arabic for 30 minutes a day allows me to connect with them on a different level and it brings me closer to my roots. (My children are weak in Arabic and it's my fault, so I have to make up for it). One last thing, I take 5 minutes every day to thank God for all the blessings we have!

## THE POWER OF GRATITUDE

The 5 minutes of gratitude mentioned earlier is like a power nap in the afternoon. It replenishes our energy and keeps us focused. Think of one good thing in your life every day, and reflect on how lucky we are to have those things.

Look around us, we see hundreds losing their jobs, getting salary cuts (unfortunately, many of them are our customers), or closing down their business. I am grateful to be part of a large family, an amazing organization that is doing its best to keep us safe while ensuring continuous production of products and distribution to the world.

The hit we took in our foodservice business was picked up by our retail business.

Other friends in the foodservice industry have told me that their business is doubling every week due to online home deliveries.

I also see foodservice distributors such as Chef Middle East, Horeca Trade and Classic Fine Foods starting their gourmet home deliveries to gain some cash flow benefit and to move stocks. I am grateful that my family, my team, my friends, my neighbours and my customers are safe!

Call them, check on them. We have no excuse that we don't have time. People will appreciate it when we genuinely ask about them.

## ACKNOWLEDGE STRESS

This is an important topic during any crisis. I see stress on people's faces when I go to the supermarket, I hear stress in people's voices when I call to check on them, I myself felt so stressed during my first week working at home. My wife is a teacher. She provides her students with their courses through online channels. I have 3 kids, each one attending her/his classes from home. With everyone at home, I find myself running from one corner of the house to another every time



I need to get on a conference call. Stress reached its limit when it was announced that schools will continue to be online till the end of June! No comment!

I strongly advise you to watch a 2013 TED Talk titled "How to make stress your friend" by health psychologist Kelly McGonigal. It will change your perspective on stress. And it will help you become more social! Yes... Stress will help you connect with your team and friends and makes you more social. This is scientifically proven.

### **FILLING OUR FOODSERVICE PIPELINE**

My team and I got enrolled in a Foodservice training in February with Ramez Helou the founder of the Academy for Sales Excellence. This program is video based and covers a lot of topics to name a few: Sales Planning

/ Telephone Skills / Building Rapport with Customers / Negotiations / Need Analysis / Value Selling Vs Price Selling / etc... In tough times, the best thing to do (other than firefighting) is investing in yourself, your team and your knowledge.

We are spending our time wisely learning how can we serve our customers better once the storm is over.

Moreover, as a gesture of support and genuine concern, my team and I are calling 5 chefs each every day to ask them about their current situation, how they are spending their days, asking about their families, their business and asking them how we could support them in these tough time.

### **We are in this together.**

Last but not the least, my team has researched all dark kitchens, food

portals and websites, and mapped out hundreds of potential customers that we will be calling and visiting once business goes back to normal. We are ready, we are strong and we will always be close to our partners.

The world is not going to be the same after this crisis. Our industry will see a lot of changes. There will be a new reality.

Menus will change, we will see "Immunity Menus", smaller dishes, new "Flexitarian" trends and much more.

We have to be ready. We have to be resilient. God bless you and stay safe.

---

**Samer Abou Daher is the Head of Foodservice (UAE, Oman & Qatar) at Arla Foods**





## Application Membership

Date of Application:

Family Name: (Mr./Ms./Mrs.)		
First Name/s:		
Nationality:	Civil Status:	Date of Birth: dd/mm/yy
Name of Employer:	Address in Home Country:	
Work Address:	Tel:	
Web Address:	Email:	
Telephone Office:	Professional Title:	
Fax Office:	Type of Membership Required: (Please tick one)	
Tel. Home:	Corporate <input type="checkbox"/> Senior Renewal <input type="checkbox"/>	
Fax Home:	Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
Email:		

Declaration to be Signed by all Applicants

I wish to join the Emirates Culinary Guild. I have read the ECG Constitution and By-laws. I agree to be bound by the requirements of the constitution. If elected, I promise to support the Guild and its endeavors, to the best of my abilities.

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

### FOR OFFICIAL USE ONLY

Remarks:

Payment received?

Certificate Given.

Pin Given.

Medal & Collar Given

Approved

Approved

President.....

Chairman.....

Fees:

Young Member: Junior members will receive a certificate.

Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).

Dhs.350/=joining. Includes certificate; member-pin, member medal and ECG ceremonial collar. Dhs.

150/=per year thereafter.

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Corporate Member Dhs. 20,000 per year



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