

gulf

THE MAGAZINE CHEFS LOVE TO READ

www.gulfgourmet.net f i myChefID

gourmet

volume 17, issue 4



THE TRAINING SQUAD

ICCA Dubai's culinary teachers are busy building the next generation of stalwart chefs in the UAE

CHOCOLAT ÉCOLE

Exclusive interview with **Frédéric Bau**, the chef founder of L'École du Grand Chocolat Valrhona



GLOBAL OUTLOOK

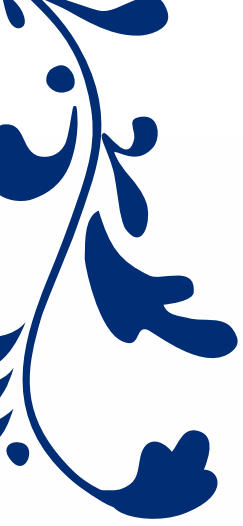
Executive Chef **Martin Becquart** of Swissotel is far from ready to fold away his chef's jacket



CANTINA LATINA

Conversation with Chef **Maria Gallegos Carranza**, the Mexican-born head chef of Trader Vic's





AMARENS[®] FABBRI

OVER A CENTURY OF ITALIAN TRADITION



FABBRI
1905
Italian Family Company
MADE IN ITALY

president'sstation

email theguild@eim.ae



**WORLDCHefs
CONGRESS & EXPO
ABU DHABI
UAE
30 MAY-2 JUN 2022**

Dear fellow Chefs, ladies and gentlemen,

Welcome to the April issue and our Ramadan special of Gulf Gourmet.

First, I would like to wish everyone a blessed Holy Month and may you all stay healthy and happy. Wish you all many iftar and suhoor meals with family and friends. The Emirates Culinary Guild will host an iftar straight after our monthly networking meet on April 11. I look forward to the iftar with our members and corporate partners.

We are in the middle of our online competition in partnership with European Legumes. If you have not done your video yet, please do it now. Due to the busy month, we have extended the competition to the end of Ramadan. Do not miss the chance to win great prizes including a trip to Europe. I have done a few recipes with Canned European Legumes, great products you can use for endless recipes from soups to wraps and stews and lots more. Canned European Legumes are suitable for every cuisine.

We are also getting ready for the Hotel Show hosted by DMG at the Dubai World Trade Center from May 24-26. So, make sure you do your online registration now. Part of the show is our great "Chefs Table Competition" hosted by DMG and ECG. This great team competition is not to be missed. At the moment we do have space for 2 additional teams to join. This is our only competition where we have chefs, pastry chefs, barman, waiters and stewarding team together and competing together as we do on a daily basis.

Have you registered yet for the Worldchefs Congress in Abu Dhabi May 20 – June 2, 2022?

Our biggest projects in Abu Dhabi 2022 will have 7 events under 1 roof

1. Worldchefs Congress
2. Global Chefs Competition
3. Billy Gallagher Young Chef Forum
4. Young Chef African Cup



5. ExpoCulinaire
6. Salon Culinaire
7. Education Corner

We look forward to these amazing events and welcoming chefs from around the world. I am really looking forward to showcase our Emirati Culture and Food at the same time learning from colleagues.

Please pass the word around, we still have spaces for the Exhibition, contact the ECG at emiratesculinaryguild@gmail.com or Purple Kitchen at joanne.cook@purple-kitchen.com directly to book your space, don't miss it. We are expecting chefs from more than 100 countries to be with us.

The Congress registration is open now at worldchefscongress.org
Please visit www.gulfgourmet.com.

net to browse through previous issue of this magazine. Visit www.emiratesculinaryguild.net to see latest happenings on the events calendar. And visit facebook.com/wacsyoungchefs for young chefs to be in contact with over 4,000 chefs across the globe.

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 all our supporters.

Thank you to Chef Farrukh Ahmed and Ras Al Khaimah Hotel Team for hosting the March meeting.

Culinary Regards,
Uwe Micheel
President of Emirates Culinary Guild

April 2022 *Gulf Gourmet*

ggcontents

- 07 » **Editor's Note**
Our Editor's take on all things F&B in the region
- 08 » **Friends of the Guild**
See the brands that support professional chefs
- 12 » **Newsbites**
Chef news and industry events from within the country and around the globe
- 16 » **Chef of the Month**
Exclusive interview with Chef **Maria Gallegos Carranza**, the Mexican-born head chef of Trader Vic's
- 20 » **Pastry Mastery**
The story of Chef **Sameh Awad Youssef**, the Egyptian-born executive chef of Holiday Inn Dubai Al Barsha
- 24 » **ChefID Young Chef Championship** (CYCC)
This month partaking in the CYCC – Season 1 is Chef **Randil Manikkarathna** and Chef **Arman Fabella** from Jebel Ali Club
- 29 » **Cover Story**
A look at ICCA Dubai's culinary squad, who are busy building the next generation of stalwart chefs in the UAE
- 42 » **Feature Story**
Executive Chef **Martin Becquart** of Swissotel Al Murooj is far from ready to fold away his chefs jacket
- 46 » **Travelling Through**
Exclusive interview with **Frédéric Bau**, the chef founder of L'École du Grand Chocolat Valrhona



20 »



24 »

- 48 » **Events**
Images of culinary events; this month's issue covers the Guild meeting. Also find exclusive listing of the rules and regulations for the Salon Culinaire taking place in May

- 60 » **Members Directory**
A listing of all the leading food, beverage and equipment suppliers in the region



48 »



استكشف أماكن المذاق على الخريطة واكتشف أشهى مأكولات PDO / PGI

www.europeantreasures.eu



يمثل محتوى حملة الترويج هذه آراء المؤلف فقط وهو مسؤوليته الخاصة. لا تتحمل المفوضية الأوروبية والوكالة التنفيذية للمستهلكين والصحة والزراعة والأغذية (CHAFEA) أي مسؤولية عن أي استخدام قد يتم من المعلومات في هذا المحتوى.



حملة ترويج دعائية مُمولة بدعم
مُقَدَّم من الإتحاد الأوروبي.

The European Union supports
campaigns that promote high quality
agricultural products.



Your first steps towards a culinary career.

WORLDCHIEFSACADEMY.COM



WORLDCHIEFS
Academy

editor'snote

email editor@gulfgourmet.net

At first glance, our cover story this month may look like a feature on a culinary institute. And that is true, albeit partly.

The underlying layer though is our homage to the thousands of culinary professionals who – regardless of the quantum of teaching they do – are instrumental in preparing the next generation of chefs to further push the boundaries of epicurean possibilities.

In between editions, our reporters spoke with scores of senior and junior chefs to populate the pages of this magazine. And most chefs who ended up in this issue are teachers at their very core.

Take for example our exclusive interview with French Chef Frédéric Bau, the founder of L'École du Grand Chocolat Valrhona. The pâtissier extraordinaire built a school of chocolate at a time when chocolate brands looked upon themselves as industrial manufacturers rather than thought leaders.

Chef Frédéric, fortunately with strong backing from the legendary Pierre Hermé of Fauchon, pulled off something spectacular in Paris that 35 years

later has made his employer's brand synonymous with high quality chocolate. Read the interview on page 46.

Similarly, we have Mexican Chef Maria Gallegos Carranza, who believes in breaking glass ceilings and hiring women chefs to make a mark on the culinary scene. She's not only made it to the top rung in the professional ladder in her 20s, she has even managed to convince a global chain of restaurants to revamp 70% of the menu with her creations without deviating from the brand's ethos. Read her story on page 16.

As the Editor and Publisher of a world-leading chefs' magazine that is born in Dubai, it gives me immense pleasure knowing that the Michelin Guide Dubai is all set to finally make its debut this June.

Dubai is the 36th city that the Guide will focus on and by the end of the year you will find a whole new class of celebrity chefs being born in the UAE. I hope that the first guide brings to fore unknown gems and exceptional chefs who are lost in the limelight. As someone who has spent time with – and eaten food cooked by – Michelin-



lauded chefs, I have my money on Himanshu Saini and his Tresind brand.

This issue is packed with amazing stories of senior chefs such as Egyptian Executive Chef Sameh Awad Youssef from Holiday Inn Dubai Al Barsha and Laos-born Executive Chef Martin Becquart of Swissotel Al Murooj as well as young chefs like Sri Lankan Chef Randil Manikkarathna and Filipino Chef Arman Fabella.

All this and a lot more interesting content and photographs is in this issue that you hold in your hands.

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

Aquin George
Editor

CREDITS



EMIRATES CULINARY GUILD

Uwe Micheel
President
+971 4 340 3128, theguild@eim.ae

EDITORIAL

Aquin George
Managing Editor & Publisher
Amaresh Bhaskaran
Associate Publisher & Photo Editor
Vahiju PC
Art Director

CONTRIBUTORS

Samaneh Naseri
Kirti Pandey
Atim Suyatim

REGISTERED OFFICE

Vattacan Inc
243 Elgin Dr, Ontario L6Y2V2,
Canada. www.vattacan.com

MIDDLE EAST SALES PARTNER

Smartcast Group LLC
PO Box 34891,
United Arab Emirates
www.groupsmartcast.com

SALES ENQUIRY

advertise@gulfgourmet.net

COPYRIGHT

Gulf Gourmet is a registered trademark with the Canadian Intellectual Property Office and licensed by the National Media Council in the UAE. All material appearing in Gulf Gourmet is copyright unless otherwise stated or it may rest with the provider of the supplied material. The publisher accepts no responsibility or liability for the accuracy of any information contained in the text or advertisements. Views expressed are not necessarily endorsed by the editor and publisher.

April 2022 **Gulf Gourmet**

friends of the guild



دائرة السياحة والتسويق التجاري
Department of Tourism and Commerce Marketing





Think ahead.





winterhalter



ماركت الواجهة البحرية
WATERFRONT MARKET



ARLA
PRO.



THOMSUN



MASTER
BAKER



TSSC Kitchen &
Laundry Equipment
Trading LLC



الأغذية المتحدة
United Foods



KOPPERT CRESS
Architecture Aromatique



DANUBE
HOSPITALITY SOLUTIONS





HK ENTERPRISES



The Smart Choice in GOURMET PROTEINS



- ✓ WHOLE DUCK
- ✓ DUCK BREAST
- ✓ DUCK LEG



BRAZILIAN
PREMIUM PROTEIN



FRESHLY
FROZEN



EXCELLENT PRODUCTS GENERATE EXCELLENT RECIPES

Located in the south of Brazil, Villa Germania has been producing high quality gourmet proteins for over 25 years to meet the most demanding customers in the world.

Surprise yourself with our entire product line: Ducks, Organic Chicken, Free Range Chicken, Quail and Guinea Fowl.

HK FROZEN

GOURMET

T: +971 4 2486000 | F: +971 4 8766820 | E: office@hkfoodgroup.com

T: +971 4 3474712 | F: +971 4 3474571 | E: dry@hkfoodgroup.com

www.hkfoodgroup.com

April 2022 **Gulf Gourmet**

newsbites

Michelin Guide Dubai to debut in June

Dubai is set to become the 36th destination globally, and the first within the Middle East, for the Michelin guide to “star” exceptional restaurants according to a report published by Gulf Business

Issam Kazim, CEO of Dubai Corporation for Tourism and Commerce Marketing has

confirmed that there are close to 11,000 restaurants in Dubai and that the emirate is home to over 200 nationalities. Given that this city is literally a melting pot of global cuisines it's only fitting that Dubai is finally getting a Michelin Guide.

“We are delighted to announce that Dubai will be joining the Michelin

Guide family. Our team of inspectors is already in the field, in order to prepare the first selection of restaurants, which will be revealed in June.”

Gwendal Poullennec, international director of the Michelin Guides said at the launch event held at Dubai's Museum of the Future.



Chef Denis Vecchiato joins Amman Rotana

Amman Rotana hotel in Jordan has appointed Italian-national Denis Vecchiato as their executive chef. Chef Denis brings more than four decades of culinary experience to the plate and has worked across the Philippines, the UAE, China, Malaysia, Qatar, KSA and Italy.

He will play an essential role in overseeing the culinary operations at Amman Rotana across the hotel's six food and beverage outlets, in-room dining, banquet and catering functions, and Rotana Club Lounge.

Outlets at the hotel include the international outlet Threesixty; Gusto Italian Restaurant; Rodeo Grill

Steakhouse; the Bar on Four; the lobby lounge café; and the Deck, an outdoor lounge.

In 2002, Vecchiato was executive chef for Shangri-La Mactan Island Cebu; going on to be the pre-opening chef at Madinat Jumeirah for Segreto and Toscana. He later joined Shangri-La Tanjung Aru Resort in Malaysia as executive chef, heading up six outlets, and ballroom dining for up to 800 people.

Other notable roles have included a stint as executive chef at Sofitel Philippines Plaza Manila where he led 21 dining outlets. He has also been executive chef at InterContinental Riyadh.



Bringing Global Cuisine to You



UPGRADE YOUR BURGER WITH **AWARD WINNING** **AMERICAN** **CHEESE**





Chef Leung brings Demon Duck to Dubai

Michelin-starred chef Alvin Leung, who calls himself the demon chef is bringing the Demon Duck concept to Dubai reports The National newspaper. The creator of extreme Chinese cuisine for his restaurants 'Bo Innovation' in Hong Kong and 'Bo London' has found critical acclaim for breaking traditional boundaries.

By opening a new restaurant at Caesars Palace Bluewaters Dubai his Demon Duck is said to be for the not-so-faint at heart.

In his interview to the national newspaper he said that he agreed to opening a restaurant in Dubai only now because he "wanted to work with someone I know, and Tony [Anthony Costa, regional president at Caesars Palace Bluewaters Dubai] is someone I know from Hong Kong, and I like him and I trust him."

Barlas Gorgulu moves to Muscat at Executive Chef

A I Bustan Palace, A Ritz-Carlton Hotel in Oman has appointed Barlas Gorgulu as executive chef. He leads the hotel's entire culinary operations, including its six dining outlets.

Chef Barlas has experience driving F&B operations for Accor and Marriott hotels and resorts across the Middle East. His experience took him from Turkey to Europe and the Middle East over the span of two decades.

In 2002, he began as a commis chef in Rixos Hotels by Accor in Turkey. In 2005, he moved to New York to undergo culinary training at the Culinary Institute of America (CIA). In 2011, he joined Do & Co, an Austrian catering company, where he was in charge of various international events such as Formula 1,



the UEFA Champions League Final and international tennis tournaments.

He was later hired as an executive sous chef in W Doha Hotel & Residences, managing all banquets, outside catering, royal events and outlets operations. After two years, he was promoted to executive chef.

Chef Hussain joins Al Raha

Hussain Dagher has been appointed Executive Chef at Al Raha Beach Hotel.

Chef Hussain has previously worked in Lebanon, England, Germany, Italy, Spain, Turkey and Qatar before heading to the UAE to work for Jumeirah Hotels & Resorts Burj Al Arab, Fairmont Hotels & Resorts, Meydan Hotels & Hospitality and Madinat Jumeirah. In his last role he was the Oriental Executive Chef at the Meydan Hotels & Hospitality.

Chef Hussain brings more than 27 years of experience to his new role and promises to elevate the gourmet experience at the property's eight restaurants and bars, with his expertise in modern international and Mediterranean cuisines.



ENJOY
IT'S FROM
EUROPE



متعة الروح الأوروبية!

تذوق عسلًا استثنائيًا مضمونًا وفقًا لمعايير سلامة الأغذية في الاتحاد الأوروبي والجودة العالية. منتجات تربية النحل الطبيعية من بلغاريا واليونان



**EU
BEE
HONEY**

www.eubeehoney.eu



حملة ممولة بمساعدة الاتحاد الأوروبي

يتمل محتوى هذه الحملة الترويجية آراء المؤلف فقط وهي مسؤولية / مسؤوليتها وحدها. لا تتحمل المفوضية الأوروبية والوكالة التنفيذية للأبحاث الأوروبية أي مسؤولية عن أي استخدام للمعلومات التي تحتوي عليها.

April 2022 **Gulf Gourmet**

CANTINA LATINA

What makes a successful culinarian? Friendliness, talent or a can-do attitude? All of these come together phenomenally well in Chef **Maria Gallegos Carranza**. The Mexican-born head chef of Trader Vic's Restaurant at Hilton Dubai shows how young and restless can combine flawlessly with wise and dependable to create career magic...

Despite major progress in gender balance over the past decades, staunch sexists continue to stubbornly proclaim that a woman's place is in the kitchen. The memo, it seems, didn't reach the hospitality industry. For, women in professional kitchens remains something of a rarity.

The good news is that when women do enter professional kitchens, more often than not, they succeed remarkably well as they skillfully leverage their inherent feel for ingredients and their resilience for career growth.

One of these success stories is Chef Maria Gallegos Carranza. The head chef of Trader Vic's Restaurant at Hilton Dubai in JBR, the Mexican-born chef bring her culture's love of food and the quiet strength and grace of the female community in Latin America to the plate at the marquee restaurant chain.

At 29, she is a rather young head chef. But when you consider that she began her career at the age of 16, that's a whole lot of experience. More importantly, she has the right attitude - an attitude that helps her earn the respect of peers and seniors in a field mostly dominated by men.

Gulf Gourmet caught up with the vivacious chef to know more about her interesting journey.

THE EARLY YEARS

Born in Mexico in a small town near the American state of Texas, Chef Maria had a pretty good childhood with supportive parents and two sisters. "I was a very happy child," says the now happy adult. "For vacations, we would travel to my grandparents and those are some of my most beautiful memories." A friendly and academically-inclined youngster, Chef Maria did so well in school that she was promoted to two grades higher in school, leading to an early entry into university. "I finished college when I was 21 but I started working at 16 with an internship."

Her mother worked part-time. During festivals, she spent a considerable amount of time readying the house for visitors. This is where a young Chef Maria stepped in to do some cooking - making breakfast, eggs, pancake, waffles and small items.

Since the age of 5, she spent time in the kitchen with her mother, baking cakes and helping with small chores. "One of my grandmothers also had a





Even if I have to work 15 hours a day, I don't mind because I see this as a labour of love

April 2022 **Gulf Gourmet**

restaurant. So food was a strong part of my daily life," she says.

In Mexico, mealtimes are important not just for gastronomy but also for family bonding. The family members were encouraged to avoid using their phones or watching TV during mealtimes, instead using the time to connect with family. Over good food and drinks, the family shared opinions and experiences with each other.

"So, I tend to associate food and mealtimes with love and human bonding. Even if I have to work 15 hours a day, I don't mind because I see this as a labour of love," she says.

Although she got a scholarship for university, Chef Maria knew deep down that her heart was not in the academic field. After speaking to her father, she decided to join a culinary school. "It was a great time. We were cooking, learning and laughing. Studying there was like a long party!"

Before graduating from the BS International Restaurant Management Universidad del Valle de Mexico in 2013, Chef Maria did several internships, including at the Fiesta Americana Hotel in Monterrey and Hotel Westin Resort & Spa in Cancun. In 2012, she even got an opportunity to work in the U.S., at the ACE Adventure Resort in West Virginia.

"It was far away from home but I enjoyed the different environment." This ability to embrace new experiences would stand her in good stead down the line.

CAREER PATH

After passing out, Chef Maria started at a small health food restaurant as a corporate supervisor but gave it up in a year because it "started to feel like an office job". At the suggestion of a friend, she applied for a position in Dubai.

"I wanted to travel and to see things. So this sounded like a good opportunity." Not surprisingly, she aced the interview, landing in Dubai at the beginning of 2015 to join the Maya Restaurant at the Le Royal Meridien.



It's not easy to change mentalities built over so many years. But I did manage to change some perceptions with my performance

When her contract with the restaurant ended, Chef Maria went back home but returned to the UAE in a couple of months when she got a job at the Asia de Cuba restaurant at the St Regis Hotel in Abu Dhabi.

"It was my best job of my career leading up to here. I started as a chef de partie and left as a sous chef. We did the opening and it was exciting to manage the show for 500 covers. There were challenges but also a lot of learning."

Unfortunately, the restaurant ran into some financial difficulties and was eventually shut down.

Chef Maria, however, landed another job immediately.

She joined the El Sombrero Restaurant at the Sheraton in Abu Dhabi. "It was my first senior role. I was chef de cuisine, in charge of the kitchen. I was responsible for the creation of new dishes, management of inventory and staff training, along with a host of other responsibilities."

Later, she got a call from the Address Downtown Hotel in Dubai. "There was this French chef who contacted me. Things were changing in the UAE and they wanted more women in managerial positions. After the interview, they offered me the role of the head chef of the main kitchen."

It was quite a challenge initially. Not only was she the only woman there, she

was also handling banqueting, rooftop bar and VIP lounge services all alone. Eventually, the pressure eased when more chefs joined the hotel.

But just when the going got good, the Covid-19 pandemic struck. With the hospitality industry worldwide suffering very badly due to the outbreak as travel dropped to near zero, Chef Maria lost her job. Always one to see the glass as half full, she decided to take some time to recharge her batteries.

But that was not to be. Trader Vic's signed her up within two months. Since then, Chef Maria has been at the restaurant, running the operations with a team of 12 people.

THE FUSION KITCHEN

The Polynesian restaurant is one in a chain of restaurants with presence across countries. It is in 12 locations worldwide. Headquartered in Emeryville, California it was founded by Victor Jules Bergeron Jr, who incidentally shared his birthday with Chef Maria even if decades apart. He was one of the two people who laid claim to the invention of the Mai Tai, a concoction that went from being a Tiki culture staple to a global favourite.

Chef Maria brings a Latino touch to the fusion flavours of the restaurant's cuisine. "Our roots are Asian but we use European techniques and some Latino touches. At this location, we are known for our Peking duck dish. It is our signature dish and a bestseller."

Besides handling the menu, training staff and managing costs and inventory, she deals with HR issues at the restaurant.

Recently, the restaurant launched a new menu. "This is the first time they allowed the head chef to change 70 percent of the menu. I work with the corporate chef to ensure that the new menu is in line with the overall theme of the chain."

Chef Maria tremendously enjoys her job at Trader Vic's and sees it as a long-term



assignment. "I feel welcome here. My boss treats us all fairly, irrespective of gender, nationality and age. I like my boss and my team here. And I plan to stick around for a while."

GLASS CEILING

Over the years, Chef Maria has seen a sea change in the treatment of women in the workplace. Having worked in the U.S. and Mexico, it took her some effort to get used to a new culture. That said, she says she feels at home in Dubai.

"Back home, people do ask me how I live here without my family. I think there are a lot of misconceptions about the lives of women here. I tell them that it is not like they think. In fact, I feel quite safe and independent here."

During her career, she has come across

occasions where she has had to deal with difficult people. "It's not easy to change mentalities built over so many years. But I did manage to change some perceptions with my performance. I do see positive changes underway. It will take time to fully play out."

Chef Maria believes that the trick lies in accepting and celebrating the differences between people. "People are physically and even mentally different. The main thing is to leverage the strengths that each has. I encourage my female staff to also push their own boundaries and it works. That's how you grow."

These are the values the Mexican chef grew up with. Her sisters are also accomplished professionals. "My older sister is an architect and my younger sister graduated as a designer."

Unlike most chefs, Chef Maria harbours no ambition of opening her own restaurant. "I consider myself to be a very creative person. So I would love to start a consultancy for advising on the concept of restaurants - design, structure, menus, and so on."

Of course, she is young and has all the time in the world to make future plans. For now, she would rather focus on the here and now. "I am mindful of the fact that plans can change as life evolves. At this point, I don't see myself as being in restaurant operations after 10 years but who knows?"

One thing we do know, is that whatever she does, she will excel in it. After all, Chef Maria has all the right ingredients for the elusive recipe of success.

April 2022 **Gulf Gourmet**

SPONSORED BY

**ARLA
PRO.**

MAN OF ACTION

It started with fascination and grew into a passion. It is this passion that has driven Chef **Sameh Awad Youssef** down the path of success. The story of the Egyptian-born executive chef of Holiday Inn Dubai Al Barsha shows that destiny tends to favour the brave...

Adventure might well be Chef Sameh Awad Youssef's middle name. His is a story that argues in the favour of taking the road less travelled.

In his case, it was a road that led to explorations and successes that most only dream of. From the cosy confines of Cairo to the celebrated culinary halls of Dubai, Chef Sameh has had an interesting journey. In between, he has also delivered culinary wonders right to the middle of the ocean.

Curious? So were we. This is why we made our way to Holiday Inn Dubai, Al Barsha to meet the executive chef with an inspiring story to tell. And this is what we found out.

THE EARLY DAYS

In Egypt, where Chef Sameh hails from, being a professional chef isn't the first career choice of any young person. But right from childhood, his interest in food was evident to his family.

"I think I get this love for food from my mom. She is fantastic at cooking," he says fondly. TV shows of professional chefs just added to the fascination, which slowly turned into a passion.

"The uniform, the techniques and skills, the presentation, the creativity, it was all very intriguing to me."

There were no professional chefs in



I think I get this love for food from my mom. She is fantastic at cooking

the family. But his father saw a young Sameh's interest in the profession and encouraged him to follow this field with an academic training programme. "After high school, my father told me to join a culinary school. He was very supportive of my ambition."

Of course, he had to prove that he was committed to the cause.

To start off, he was enrolled into an internship programme at the age of 15, after his father pulled some strings. The young boy had to forego his summer holidays and get a feel of the real kitchen.

At the same time, he signed up for a five-year course in culinary studies. "I fell in love with the professional kitchen at first sight. The kitchen was huge and modern and there were some 80-90 chefs. It was quite an experience."

A GOOD START

Finishing the five-year course along with several internships, Chef Sameh started

his career in 1999 at the Sofitel in Egypt. After a year, he went on an exciting but challenging assignment to cook for workers at an offshore oil and gas facility.

"We used to fly in helicopters, landing at the barge. The job required us to work non-stop for 20 days and then take 10 days off."

In his early 20s at the time, Chef Sameh found the work exciting, even if somewhat hectic. "The whole team would go there. We carried the ingredients and had to prepare all the meals for the engineers and workers there."

After a couple of years, Chef Sameh ventured out of Egypt, joining the GHQ Abu Dhabi at the beginning of 2003. There, he got a taste of serving dishes to high-end and important clients. The officer's club often hosted VIPs and members of the royal family.

A year later, he joined the Sheraton Hotels & Resorts in Abu Dhabi as chef de partie. Other than experiencing the oriental kitchen, he handled weddings and events, assisted the specialty chef in Flavors restaurant and even managed a team of six.

One thing led to another and Chef Sameh finally forged his path to executive chef at the Coral Boutique Villas in Dubai. Joining there as senior chef de partie in 2005, he climbed the ranks, leaving the hotel after four years as executive chef.



We cater to six outlets right now. Things are still relatively slow but I am expecting hectic times to return soon



April 2022 **Gulf Gourmet**

"I managed a team of 20-30 staff and that's where I learnt about managing people."

Finally in mid-2008, he joined the Holiday Inn Dubai Al Barsha. "I was part of the pre-opening team. I oversaw a team of 45 chefs from diverse nationalities.

Together, we served 310 rooms, 12 outlets and six meeting rooms."

He left the hotel briefly to join Abuissa Holding in Qatar but returned to Holiday Inn within a year.

"In my Abuissa job, I had to travel between Doha and Dubai. When Holiday Inn called me back, I was happy to accept it. I know the property. I know the owners and the staff. So I finished with my projects in Qatar and then joined Holiday Inn again towards the end of 2013," he says.

Since then, Chef Sameh has been helping the hotel scale new highs and adapt to evolving needs.

Speaking about challenges, the Covid-19 pandemic set back the hospitality industry worldwide in the past couple



Working in Dubai, you meet a lot of diverse cultures and nationalities. So, of course, there is some curiosity in me about the world

of years. Holiday Inn was no exception. Slowly but surely, the hotel is now coming out of the difficult period.

"I have a team of 35 chefs. Some of them have been with me for more than six-seven years. We cater to six outlets right now. Things are still relatively slow but I am expecting hectic times to return soon."

Chef Sameh has seen things improve drastically since 2020 and 2021, the peak years of the pandemic. Ever the go-getter, he is ready for whatever the future might bring.

CURIOUS BUT CONTENT

On his own future, Chef Sameh leaves the question somewhat open-ended. While he knows he would like to see other parts of the world, he prefers to let destiny guide him. "At some point, I would like to work in Canada or Australia. Working in Dubai, you meet a lot of diverse cultures and nationalities. So, of course, there is some curiosity in me about the world. But I will take life as it comes."

That is understandable. Being a chef is hard. The demands of the job leave little time for a personal life. Yet, Chef Sameh manages to give his family quality time.

"My wife is also in hospitality. So she understands the challenges. I have a daughter and she lives in Egypt as she is studying there. My wife travels between the two countries."

After the conversation, it is clear that Chef Sameh is a content soul. This peace reflects not only in his demeanour but also his dishes. That said, we will be watching what he has up his sleeve next. Nothing short of a culinary miracle, we are sure!





Cream Cheese Mango Pavlova

PAVLOVA MIXTURE

Egg white	400 gm
Sugar	200 gm
Corn flour	2 tablespoon
White vinegar	2 teaspoon

CREAM CHEESE MIXTURE

Arla Pro Cream Cheese	400 gm
Arla Pro Whipping Cream	100 gm
Icing sugar	10gm
Mango - sliced thin for topping	1 or 2

Method

- ◆ Preheat the oven to 120°C degrees. Prepare the baking tray with butter paper and non stick spray.
- ◆ Whisk the egg white on high speed until soft form, then add the sugar gradually until the mixture is thick and glossy and all the sugar has dissolved.
- ◆ Add the corn flour and vinegar beat well until combined.
- ◆ Add the mixture to baking tray in round shape.
- ◆ Bake in the oven for 1 ½ hours or until the mixture dry form outside, after that

turn the oven off and leave the mixture for another 2 hours.

- ◆ Using stand mixer beat cream cheese, cream, icing sugar until smooth.
- ◆ Place the pavlova in serving plate. Top with cream cheese mixture and sliced mango.

April 2022 **Gulf Gourmet**
chefID
 YOUNG CHEF CHAMPIONSHIP

THE SHY GUYS

They're both soft-spoken and introverted. You would think that putting them together to form a team would obscure their collective talent. But put them in a white apron and the confidence and vivaciousness pops out. Leveraging their skills and strengths, the commis chefs from **Jebel Ali Club** are all set to do their employer proud at the ChefID Young Chefs competition...

RANDIL MANIKKARATHNA

When it comes to hard work, Chef Randil Manikkarathna is your go-to person. And why not?

All of 22, the young chef has the energy as well as the drive to give his career everything it needs to move forward by leaps and bounds.

A commis chef at Jebel Ali Club, Chef Randil spends nothing short of nine to 12 hours a day working in the dining section. In between tasks, he also managed to train for the Young Chefs competition,

where he is presenting his skills in the hot kitchen. The effort reflects his commitment to his chosen profession.

It is this commitment that helped Chef Randil make his way from the 'country of hospitality' Sri Lanka to the UAE. Born and raised in Colombo, he chose to study hotel management as soon as he passed out of high school.

"I was 15 when I realised that cooking made me happy. So hotel management was a natural choice," he smiles. The creativity involved in putting together a

dish intrigued him. "My uncle is a chef – he is now a head chef in Dubai – and he deepened my interest in the culinary arts."

After getting a six-month diploma, Chef Randil started his training at the Hikkaduwa Beach Hotel in late 2018. "It was a small but charming place and it gave me my initial lessons in hospitality."

He also worked at a Marriott property in Weligama before leaving the pristine shores of Sri Lanka for the UAE. "I came here two and a half years ago. So far, I have really enjoyed working here."



**RANDIL MANIKKARATHNA**

For the contest, Chef Randil has put together a lamb loin delicacy with rosemary demi glace, served with mashed potato and vegetables. "I sought the advice of my senior chefs on the plating and presentation and this is the result."

He is hoping to impress the judges with the flavours and the attention to detail.

In the distant future, Chef Randil would like to see himself in the position of head chef at a well-known property. For now though, he is happy to spend a lot of time in the kitchen, learning everything he needs to make that dream a reality.

What does he do when he has some free time? "I play cricket with a group of friends," he smiles shyly. "I also cook Sri Lankan food at home when I get some time off."

In addition, the chef is looking forward to his upcoming vacation back home to see his parents and his school-going sister. "I haven't gone home since I moved to Dubai. So I am really counting the days to my vacation. I will be gone for a month."

Given all the hard work he has put into his job, that seems like a well-deserved break!

**ARMAN FABELLA**

ARMAN FABELLA

By qualification, he's a bachelor of electrical technology. By talent, he's a master of food.

After nearly a decade in various roles in the hospitality industry, Chef Arman Fabella is ready to take his culinary career to the next level, starting with showcasing his talent at the Young Chefs competition. The 30-year-old Philippine is a commis chef at the Jebel Ali Club.

His interest lies in every aspect of the kitchen. "I work in both pastry and hot kitchen." For the competition, however, he's finishing off Chef Randil's meal with a delightful pastry offering.

Working at Jebel Ali for more than six months, Chef Arman has embraced the kitchen as his future. It wasn't always so. When he came to the UAE in 2017, he was expecting to work in the electrical field in the construction industry.

"I just happened to get a job at a drive-through burger joint called Last Exit in Sharjah. Back in the Philippines, I had done some odd jobs as a waiter. I

enjoyed it and decided to stick with the hospitality industry," he says.

Chef Arman worked in a couple of others places, including in services, before he joined Jebel Ali. He sees this opportunity as his first 'real' learning as a chef.

Interestingly, Chef Arman had little cooking skills before he came to Dubai. Everything he learnt, he learnt on the job. Given that detail, his participation in the competition is even more remarkable.

His dish of choice to present his talent is a chocolate lava cake, decorated with strawberry powder, caramel popcorn and ice cream.

Although he is happy to build his career in Dubai, Chef Arman misses his family back home in the Philippines, especially his five-year-old daughter.

It's a big family with two brothers and three sisters. "One of my sisters is a waitress. But most of my family works for the Philippine government."

His big family is rooting for him. And so are we!

Chimichurri Crusted Lamb Loin With Green Pea Puree and Rosemary Croquettes

LAMB LOIN

Lamb Loin 760g

Method

- ♦ Trim the loins of any fat and silver skin. Season all over with salt and pepper. Heat 3 tablespoons of olive oil in a large saute pan or skillet over high heat and add the lamb.
- ♦ Reduce the heat to medium-high and cook for 4 minutes. Return the heat to high. Turn the loins over and drizzle with the 2 tablespoons of olive oil; put the garlic cloves and rosemary sprigs in the pan.
- ♦ Cook for 1 minute. Remove from top the lamb loins with the herb crust mixture, pressing it firmly in place for about 2 minutes. Set aside.

PICKLE RED RADISH

Red Pepper Flakes ½ tsp or more
Mustard Seeds ½ tsp
Black Peppercorns
Coriander Seeds
Fresh Dill

Garlic Cloves

Method

- ♦ Mix all ingredients together.

CHIMICHURRI CRUST

Fresh Parsley 160g
Oregano 4 tbsp
Capes 20g
Olive Oil 12 tbsp
Red Wine Vinegar 20ml
Chili Flakes 16g
Black Pepper 4g
Breadcrumbs 4 cups

Method

- ♦ Mix all ingredients together and blend.

GREEN PEA PUREE

Frozen Peas 400g
Butter 80ml
Salt and Pepper To taste
Lemon Juice 20ml

Method

- ♦ Melt butter in a saucepan over medium heat. Saute for 3 minutes until soft, but don't let them go golden.

- ♦ Bring a large pan of salted water to the boil, blanch the peas for 3 minutes.
- ♦ Add the peas to a blender along with a little water. Blitz the peas, adding more liquid in small additions as needed. Blend for no more than 2-3 minutes, until a fairly thick, smooth purée has been achieved.
- ♦ Tip the purée into a fine sieve and use the back of the ladle to push it through - this will give you a silky-smooth finish.
- ♦ Taste and season with salt and a squeeze of fresh lemon juice.
- ♦ Finally, cool the pea purée as quickly as possible - this will prevent the colour from fading.

POTATO AND ROSEMARY CROQUETTES

Yukon Gold potato, peeled and cubed 4 lb
Egg, slightly beaten 4
Salt and Pepper
Granulated Garlic 1 tsp
Dried Rosemary,
Parmesan cheese, freshly grated 4 tbsp
Flour 4 cups
Eggs beaten 8
Oil
Panko 8 tbsp
Parmesan cheese 4
Olive oil spray 4 oz

Method

- ♦ Boil the potatoes until tender. Drain.
- ♦ In a large bowl mix together the egg, salt & pepper, garlic, rosemary and parmesan cheese. Spoon out 15 equally sized balls (I used a scoop).
- ♦ Flour a plate or dish and roll the potato balls between your palms to make a cylinder shape. Lay on the plate. Cover and refrigerate at least 30 minutes or until cooled.
- ♦ Make a breading station:
- ♦ Place a pie plate with the flour and a dash of salt & pepper
- ♦ Next a pie plate with the egg and 2 TBSP oil mixed
- ♦ Next a pie plate with the panko and 1/2 cup
- ♦ parmesan mixed
- ♦ Finally a baking sheet topped with a wire rack
- ♦ Bread the croquettes one at time:



- ♦ Coat the croquettes in the flour first, take care to coat the entire surface.
- ♦ Next coat in the egg mixture, once again making sure to coat the entire surface.
- ♦ Finally coat the entire surface in the breadcrumb mixture and place on the wire rack.
- ♦ Continue with the rest of the croquettes.
- ♦ Refrigerate the croquettes for another hour.



- ◆ Preheat the oven to 425°F. Spray the
- ◆ croquettes with olive oil spray. Bake in the oven for 30 minutes or until golden brown.

ROSEMARY DEMI SAUCE

Grapeseed oil	8 tbsp
Diced red onion	4 tbsp
Cabernet wine	4 cups
Demi-glacé	8 cups
Sun-dried tomatoes	1 cup

Rosemary	4 sprigs
Flat-leaf parsley	8 sprigs
Unsalted butter	8 tbsp

Method

- ◆ In a heavy bottomed saucepan, over medium-high heat, add the grapeseed oil. When the oil is hot add the onion and saute until translucent, 3 to 4 minutes, stirring throughout. Deglaze the pan with wine. Once the pan has been deglazed add the stock, tomatoes,

rosemary, and parsley.

- ◆ Reduce the sauce until it is reduced by 40 percent, about 15 to 20 minutes. Once the sauce has reduced, remove from heat and pour through a chinois or cheesecloth into a bowl. Return the sauce to the pan and stir in butter to finish the sauce.
- ◆ Sauce can be held warm until serving or stored in a covered container in the refrigerator.



Chocolate lava cake with vanilla ice cream, chocolate ganache and caramel popcorn

CHOCOLATE LAVA CAKE

Unsalted butter	4 sticks
Bittersweet chocolate	24 ounces
Eggs	8
Egg yolks	8
Sugar	1 cup
Salt	Pinch of
All-purpose flour	8 tablespoons

Method

- ◆ Preheat the oven to 450°F. Butter and lightly flour four 6-ounce ramekins. Tap out the excess flour. Set the ramekins on a baking sheet
- ◆ In a double boiler, over simmering water, melt the butter with the chocolate. In a medium bowl, beat the eggs with the egg yolks, sugar and salt at high speed until thickened and pale.
- ◆ Whisk the chocolate until smooth. Quickly fold it into the egg mixture along with the flour. Spoon the batter into the prepared

ramekins and bake for 12 minutes, or until the sides of the cakes are firm but the centers are soft. Let the cakes cool in the ramekins for 1 minute, then cover each with an inverted dessert plate. Carefully turn each one over, let stand for 10 seconds and then unmold. Serve immediately.

VANILLA ICE CREAM

White sugar	1 cup
Heavy whipping cream	4 cups
Milk	9 cups
Vanilla extract	8 teaspoons

Method

- ◆ Stir sugar, cream, and milk into a saucepan over low heat until sugar has dissolved. Heat just until mix is hot and a small ring of foam appears around the edge.
- ◆ Transfer cream mixture to a pourable container such as a large measuring cup. Stir in vanilla extract and chill mix thoroughly, at least 2 hours. (Overnight is best.)
- ◆ Pour cold ice cream mix into an ice cream maker, turn on the machine,

and churn according to manufacturer's directions, 20 to 25 minutes.

- ◆ When ice cream is softly frozen, serve immediately or place a piece of plastic wrap directly on the ice cream and place in freezer to ripen, 2 to 3 hours

CHOCOLATE GANACHE

Dark chocolate or	
semi-sweet chocolate block	1000g
Thickened / heavy cream,	
pure cream or whipping cream	4 cup

Method

- ◆ Place finely chopped chocolate into a heat-proof glass or metal bowl.
- ◆ Heat cream on the stovetop until just simmering. If it's boiling, the cream is too hot and could separate or even burn the chocolate. Once you see little simmers around the edges, turn off the heat and immediately pour the warm cream over the chocolate.
- ◆ Let the two sit for a few minutes before stirring.
- ◆ Stir until smooth.



THE TRAINING SQUAD

ICCA Dubai's culinary teachers are busy building the next generation of stalwart chefs in the UAE

It is said that a good education is a strong foundation for success; the value it offers is all-encompassing as it helps initiate, prepare, and empower individuals for a productive life with clearly outlined expectations of themselves and others, while learning to face challenges and effectively respond--all of which transforms them to become well-rounded both personally and professionally.

Lately, unlike the traditional methods of acquiring knowledge through learning over many years that conventional degrees offer, the Technical & Vocational Education Training (TVET) Programs have been fast emerging as strong options for outcome-driven learning, that are application-focused and industry-centred.

Since 2005, ICCA Dubai has been relentlessly working to redefine TVET in culinary, to make it relevant to the needs of the industry by ensuring that the Student Chefs are trained to seamlessly integrate, effectively deliver, and excel in their careers as Professional Chefs, Artisans and Entrepreneurs in Food.

ICCA Dubai's fivefold formula for Student Success is built on the epitome of Passion, Persistence Performance, Perfection, and Patience, which is led by a determined Founding Team, and delivered by a well-experienced Faculty, to assure 100 % Work Placement and application in a myriad of emerging opportunities for career success.

ICCA Dubai's CEO Sunjeh Raja adopts an innovative yet practical approach with



Any training that is best aligned to the emerging opportunities and needs of the industry, makes all the difference

a fine eye for detail when it comes to developing the concept of industry-focused training and outcome-driven learning.

He says, "I have always believed training programs are paramount to develop a skilled workforce, and any training that is best aligned to the emerging opportunities and needs of the industry, makes all the difference. ICCA Dubai has been founded on these same principles with a focus on the Hospitality Industry - Culinary Arts."

Successful technical vocational education and training in Culinary ought to have unique defining points. It must have an industry-centric curriculum that is focused on providing ought-to-know knowledge & skills, help reinforce the foundations, support stringent student performance evaluation with comprehensive systems & processes, provide Industry Exposure stints followed by Internships and Work Placement opportunities for the best-desired outcome.

An ardent supporter of TVET programs,

Shanaaz Raja, Director of Programs, has been working tirelessly for years to continually put together outcome-focused course plans, programs, and quality assurance processes that make learning at ICCA in line with international industry standards. Her face lights up when she details the defining features here. "ICCA Dubai has all the hallmarks of a good culinary learning institute. This is because we train our student chefs with a scientific approach and a focus on practical application, right from the basics to the more advanced knowledge & skills, which not only elevate their learning experience but also effectively help shape their perspective towards the profession and themselves."

She also highlights that ICCA Dubai's exhaustive Student Performance Tracking reviews a student chefs' progress that is assessed using well-defined rubrics set on global industry benchmarks, with students being appraised about their progress during the course regularly.

But no good culinary learning institute worth its salt is solely focused on delivering a mere qualification as they actually need to ensure that these students are industry-ready. Emphasising ICCA Dubai's industry internship and work placement program, she says, "ICCA Dubai goes an extra mile with its IWP Program, where student chefs gain valuable exposure and also a platform to apply the knowledge & skills learned in a simulated industry work environment, thus enhancing their preparedness for employment."



I have always believed training programs are paramount to develop a skilled workforce, and any training that is best aligned to the emerging opportunities and needs of the industry, makes all the difference

— **Sunjeh Raja,**
CEO, ICCA Dubai

Holistic Culinary Learning Experience offered by ICCA's World Class Faculty

There is an inspiring quote that says "it is the supreme art of the teacher that awakens joy in creative expression and knowledge."

Coming from an inspiring background wherein her mother founded four schools that continue to flourish to this day, Shanaaz Raja understands the importance of having a good infrastructure and also talented instructors to provide quality education.

Says she, "At ICCA Dubai, we have a team of international industry-experienced chef instructors certified by City & Guilds. Here, we are focused on a learner-centric environment. The faculty is not a sage on the stage, rather an active guide and a mentor on the side for our student chefs. Every member of the ICCA Dubai faculty brings their unique teaching style and perspective that translates into a holistic learning experience for the students allowing them to be well rounded and ready by the end of the intensive boot camp program here."

Redefining giving back, the ICCA Dubai way

Even as ICCA Dubai has been redefining culinary learning so has it been focused on re-defining giving back. And one of the crucial steps that ICCA Dubai has taken in this direction is the set-up of the ICCA Dubai Culinary Scholarship Program in 2015. This Annual One Million Dirhams Continuing Education Award for the UAE Young Industry Chefs, in partnership with the Emirates Culinary Guild, City & Guilds, and WorldChefs is designed to bridge the skills gap across the industry and strive for excellence while developing a socially inclusive working environment for the long term.

What this scholarship program strives to achieve for the young deserving chefs is not only empowering but also transformational.



ICCA Dubai has all the hallmarks of a good culinary learning institute. This is because we train our student chefs with a scientific approach and a focus on practical application

Says Sunjeh Raja, "Dubai boasts of the world-class hospitality industry, with new hotels, food concepts, restaurants and cafes constantly opening. And with this surge in the F&B sector comes a high demand for trained talent that can deliver consistently under pressure. This is where our ICCA culinary scholarship program has been able to make a difference. It not only transforms the lives of our scholarship students but also elevates the quality of output in their work environment, thus enhancing the overall standard & experience of the industry."

As part of this first-of-its-kind innovative Education-Industry initiative undertaken by ICCA Dubai, Chef Uwe Micheel, President of the Emirates Culinary Guild, Vice President of the WorldChefs, Conseiller Culinaire Commandeur Chaine des Rotisseurs, Bailliage National Emirats Arabes Unis, and the Director of Kitchens, Radisson Blu, Dubai Deira Creek, says, "Nurturing a career-long dream of both myself as President and Andy Cuthbert as Chairman of the Emirates Culinary Guild (ECG), together with Sunjeh Raja, the Director & CEO of the ICCA Dubai, this program, is well recognized by the hospitality industry in the UAE as

well as Chef Associations & Bodies the world over. With every passing year, this hands-on and dedicated scholarship program continues to be committed to supporting aspiring chefs to uplift themselves and fulfil their dreams."

For Chef Andy Cuthbert, Member, ICCA Dubai Culinary scholarship committee, Chairman, Young Chefs Development team for WorldChefs, Chairman, Emirates Culinary Guild, and General Manager, Jumeirah Creekside Hotel, this program has far-reaching industry impact. "I am thrilled to be a part of this scholarship program that not only serves to maintain the pulse of the industry but also serves to make a difference to the lives touched through the program."

Detailing the scholarship's success, Sunjeh Raja adds, "Today ICCA Dubai has provided over 125 talented but underprivileged chefs an opportunity to complete an international education and qualification worth AED 5 Million. More than a third of the scholarship students have got the opportunity to progress their careers in most notable places in Australia, New Zealand, Canada, the United Kingdom, Germany, and Sweden; many have got promoted, with several others on the path to becoming leaders in their culinary space."

The Way forward

Today, ICCA Dubai has entered the post-Covid world with optimism and embraced the new normal by adapting and becoming adept.

With the opening of ICCA Abu Dhabi slated for the Q3 of 2022, and also other facilities in the region soon, this dynamic culinary learning institute will continue its quest to redefine culinary learning while maintaining the pulse of the industry by helping to boost the industry skills learning environment to new levels.

Meet the team that is teaching and developing the next generation of culinary talent:



We train our student chefs with a scientific approach and a focus on practical application, right from the basics to the more advanced knowledge & skills, which not only elevate their learning experience but also effectively help shape their perspective towards the profession and themselves

— **Shanaaz Raja**, Director of Programs, ICCA Dubai



Michelle Tredoux

With around two decades of experience in Culinary, Chef **Michelle Tredoux** has worked in hotels and stand-alone restaurants, including the world-renowned 3 Michelin Starred Chef Marco Pierre White's restaurant and within the aviation sector. She is passionate about teaching and highlights how she places a lot of emphasis on students feeling empowered to create dishes and understand how the different tastes and textures complement each other. She states, "At ICCA Dubai, one of our main focuses is to get the basics right, as after that their creativity takes over."

Sergio Freitas

Chef **Sergio Freitas** is the Chef Instructor--Hot & Cold Kitchens. He has over 16 years of experience in honing his knowledge and skills in culinary, highlights that he places a lot of importance on students mastering their basic skills and techniques. "Here, at ICCA Dubai, we are constantly striving to create world-class commis. Once they nail those basic cooking skills and techniques, then the kitchen is their playground."



April 2022 **Gulf Gourmet**

Matilde Monfredini

Product knowledge is a critical part of culinary learning, says Chef **Matilde Monfredini**, Chef Instructor –Baking & Patisserie who has over a decade of experience working under some of the biggest names in the industry and a prestigious certification in Haute Cuisine to Soft Matter Science from Harvard University. She elaborates, "At ICCA Dubai, we equip our students with not only essential pastry-making skills but also the know-how of the ingredients since product knowledge is extremely important to creating a well-balanced dish that hits all the notes right."



Maia Tsakanova

Becoming a chef means you are always on a learning curve, states Chef **Maia Tsakanova**, Chef Instructor – Baking & Patisserie who has trained and worked with the Michelin starred Chef Thomas Muller. "Becoming a chef is a career-long process. At ICCA Dubai, we train students to survive the challenges within the industry. We not only provide them with specific techniques but also teach the students how to look at food service as a business."

Shiv Negi

Chef **Shiv Negi**, Chef Instructor-- Hot & Cold Kitchens, brings a wealth of knowledge collected from over 17 years of experience in operations at world-renowned Hotel chains. He says, "At ICCA Dubai we are well aware that a comprehensive education that underlines the culinary fundamentals is the first step to becoming a chef. I believe we learn best when we understand not only how to do something but why we should do it that way and it is this understanding that I try to inculcate in my students here."



CONFIT OF CITRUS ZESTS

A whole new line of ingredients offering a variety of citrus with zests candied in concentrated fruit pulp.



Andros has been forged as a recognized fruit specialist for over four generations with their brands - such as *Bonne Maman* known around the world.

Now, all the experience in sourcing and processing the best fruits is at the service of the best Chefs.

Purees, compotes, coulis and IQF fruits

April 2022 **Gulf Gourmet**

Ashwani Pathania

Award-winning Chef **Ashwani Pathania** has over 16 years of experience in culinary (Pastry), he underlines the science behind baking and how it is taught at ICCA. As one of the Chef Instructors—Baking & Patisserie, he says, “At ICCA Dubai we take painstaking efforts to teach the intricate techniques and processes during preparation and baking: from scaling ingredients right, to handling equipment & appliances to the final presentation of the dish.”



Sabeen Fareed

Chef **Sabeen Fareed**, an innovative patissier, with formal training in all disciplines, including Cookery, Baking & Patisserie, Gelato, and Sugar Crafting, recounts the sheer joy of teaching and nurturing student chefs over the last nine years. She says, "Every student at ICCA Dubai always acquires more than the hard and soft skills, which they have been trained for as part of the regular curriculum. These students leave with potent lessons that will come in handy not only in their chosen career path but also in life: from discipline, time management, leadership skills to problem-solving under stress, strong communication skills, business skills, and above all, self-confidence."





A CULINAIRE'S GUIDE TO THE GALAXY

In a career spanning nearly three decades, he has worked across more than 12 countries in over 15 marquee properties. But Chef **Martin Becquart** is far from ready to fold away his white apron. The executive chef of the Swissôtel Hotels & Resorts Al Murooj is a formidable bundle of energy, with miles to go before he sleeps...

Summing up Chef Martin Becquart is tough. Every aspect of his versatile personality is a story in itself.

So is every experience he has had.

Having worked across continents in his career of nearly three decades, the executive chef of the Swissôtel Hotels & Resorts Al Murooj brings a rainbow of skills, techniques and cultures with him. Although he specialises in French cuisine, his experiences in Asia, Latin America and Europe have added oodles of vibrancy to not just his dishes but also to his organisational and leadership skills as well as his personality.

So who is Chef Martin? What makes him so special? And most importantly, how did he get to this enviable position in his career?

In a casual chat, the adventurous chef traces his impressive journey across the world...

AROUND THE WORLD IN 25 YEARS

Chef Martin was born in Laos, a landlocked country in Southeast Asia bordered by Myanmar and China to the northwest, Vietnam to the east, Cambodia to the southeast, and Thailand to the west and southwest.

Once upon a time, the tiny country used to be a colony of France, where the chef was raised. "I hold a French passport. Although I look Asian, my friends say I am actually more French in my personality than Asian," smiles the 50-year-old chef.

That's not so hard to understand. Chef Martin did grow up in the north of France, about 50 km from the city of culture – Paris.

Interested in food from childhood, he studied culinary science at the Saint Martins Culinary School in Amiens, France and trained in Michelin-star restaurants during the course of his early career.



I hold a French passport. Although I look Asian, my friends say I am actually more French in my personality than Asian

Starting out in 1995 at the La Residence de la Penede, which is now Cheval Blanc Saint Tropez, he has worked across countries – Uruguay, the Bahamas, Lebanon, Greece, the Caribbean, China, Tunisia, Morocco in addition to the UAE. In addition, there have been small stints in other countries.

"I have been abroad for the past 25 years. Of these, I spent 15 years in South Asia. Most of my experience has been with five-star hotels and I am grateful for that because I enjoy the high standards they set and the expertise they bring to the industry."

While adapting to change is something

we all dread, Chef Martin embraces it. This is why he has thrived in all the countries where he has worked.

"I am a very flexible person. I try to understand the cultures of the countries I live in and their unspoken codes of conduct. For example, in Asia, you have to be very careful not to scold or criticise a subordinate in front of others. You have to take them behind closed doors and then bring up your complaint. In comparison, it is perfectly normal for a chef in a French kitchen to yell at someone in the frenzy of the moment and forget about the next minute."

Mindful of the fact that he, and not his subordinate, is the foreigner, he extends the respect that the local staff deserve.

"Yes, you are there to teach them something different but you also have to learn the local culture from them. It's a two-way street."

Curiosity plays an important role here. "To me, flexibility, adaptability and curiosity are the three pillars of a successful stay in a foreign country. Every place is different and every place has something new to offer."



April 2022 Gulf Gourmet

While many foreign chefs tend to want ingredients they are familiar with flown to their kitchens, Chef Martin does not shy away from visiting local markets to see what gems are hidden there.

"Of course, I am a big fan of French cuisine but I also enjoy Asian food. I am one of those people who can easily eat street food with my fingers if that is the culture of the place I am in."

CREATING MEMORIES DAILY

At Swissôtel, which is owned by the Accor Hotels group, he is often in charge of the planning and catering for VIP events. Chef Martin has been with Accor Hotels since 2017.

Other than running the kitchen operations of four outlets and banqueting with a team of nearly 40 people, he handles the participation of the hotel in noted events such as Dubai Expo. For instance, he planned, created menus, hired staff and organised the entire catering for COFREX at the Dubai Expo 2020.

"One of the restaurants at Swissôtel has a new expo every six months. Every expo showcases the produce, offerings



Yes, you are there to teach them something different but you also have to learn the local culture from them. It's a two-way street

and experiences of a different region of France. For example, when we had an expo on Burgundy, there were wines and dishes from that region. Coming up is an expo on Paris."

The kitchen at the hotel is rather limited. "All food production is done at the Sofitel. We usually focus on the events for our VIP sponsors."

During the six months that an expo runs, Chef Martin has little time to check the operations of the hotel. Yet, he makes it a point to go back once in a while to check if everything is running smoothly.

Located in downtown Dubai, Swissôtel lies directly opposite the Dubai Mall

and the iconic Burj Khalifa. It has 251 rooms and suites and six dining outlets. "I meet a lot of interesting people due to the expos. We are representing France. So sometimes we have VIPs, celebrities, soccer players from France coming over. Once we hosted French President Emmanuel Macron. That was a memorable experience."

Before joining Accor through the Movenpick Jumeirah Beach Hotel, Chef Martin worked as a freelance consultant for a few months, advising restaurants on concepts and menus for events. During his career, he has attended a slate of events with Michelin-star chefs, especially in Macau, Hong Kong and Ho Chi Minh City.

He has even worked in the French Army as the personal chef to a minister. "My basket of memories is wide-ranging and it's been satisfying to be a part of so many diverse experiences," he smiles.

MODERN TIMES

Having been in the industry for nearly three decades, Chef Martin has been a witness to the changing culture in the professional kitchen globally. Social media has changed the game completely for young chefs, with Instagram making overnight celebrities.

"When I started, sometimes we were not allowed to go out of the kitchen. Now every young chef is on Instagram. There is nothing wrong with wanting to grow fast but you do have to learn the basics first."

According to the seasoned chef, some of the time that young chefs spend on growing their followers on social media is better utilised learning the craft properly and diligently. "Exposure is a double-edged sword. It can lead to good opportunities but it can also stunt your growth if you focus too much on being a star."

One positive trend he has noticed, however, is how sustainability and environment-friendliness has entered kitchen conversations.



"Earlier, you finished making something, you threw everything else away. Now, there is a focus on reusing food waste and cooking every part if you can. It's a good mindset to have. We have a responsibility towards future generations."

Ask him about his own future and Chef Martin tells you that he is dabbling with the idea of running a small business of his own, a consultancy to capitalise on his decades of experience across the world.

"For the next few years, I expect to remain in a regular job. Perhaps in four-five years, I will think about setting up my own business. I still have to work on the plan and on a vision for the future but that will have to wait for some time."



Now every young chef is on Instagram. There is nothing wrong with wanting to grow fast but you do have to learn the basics first

One can't deny that being an executive chef is hectic. Does he manage to get time off at all? And what does he like to do when he does get a breather from his professional commitments?

"I have a wide circle of friends. I like to spend time with my friends. We go try some new restaurants sometimes. It's nice to get away from the culinary world and meet people from other walks of life. They have new perspectives to offer. When I am alone, I like to spend time reading a book or going to the beach."

For Chef Martin, life has come a full circle. After hopping from one adventure to another in the past 27 years, he is content with the way things are at the moment.

Not that he will allow himself to slip into any kind of comfort zone. After all, his only true comfort zone is the one that keeps him on his toes!



ENJOY
IT'S FROM
EUROPE



**EURO
GREEN**

www.freshclassvegetables.eu

**FRESH CLASS
VEGETABLES**



حملة ترويج دعائية مُمولة بدعم
مُقدم من الاتحاد الأوروبي.

يتم تمويل هذه الحملة الترويجية آراء المؤلف فقط وهي مسؤولية / مسؤوليتها وحدها.
لا تتحمل المؤسسة الأوروبية والوكالة التنفيذية للأبحاث الأوروبية أي مسؤولية عن أي استخدام للمعلومات التي
تحتوي عليها.

CHOCOLAT ECOLE

Exclusive interview with **Frédéric Bau**, the chef founder of L'École du Grand Chocolat Valrhona

How did you get started in this field?

I come from a family of 5 children. My father died when I was 12 and my mother was a homemaker. She became a Tupperware ambassador to help pay for family expenses. This is the time when flea markets were popular in France.

At that time, there was no school on Thursdays in France and I would be with my mother while she prepared all the pastries to receive guests. My entire childhood I saw my mother making cakes and entertaining lots of ladies.

My mother would work and take care of 5 kids... It's not a legend, it's real life. I wasn't born into a bakery, I just happened to go into through my personal life experience.

Of all your career highlights to date, which one are you most proud of and why?

What I am most proud of is having created the Valrhona school. I am not a patient person at all so it has been a learning experience I will particularly cherish. Initially, the position was offered to Pierre Hermé. Except that he had just arrived in Paris and he said that I had to be a teacher. Pierre saw in me skills that I did not have and that I did not assume.

When I'm in my instructor's outfit, as a transmitter, I become incredibly patient with the team. Overall, it was customers who came to our training course.

You don't talk to a client the way you talk to a student. We are not instructors to deliver a pastry diploma, we are facing customers, so we must represent the brand, represent the know-how of the brand, its values. I am

GET TO KNOW THE CHEF

- ♦ **Your favourite dessert?**
Lemon tart
- ♦ **A Middle Eastern pastry you're fond of:** Gazelles horn (traditional Moroccan dessert)
- ♦ **Go-to dish when cooking at home.**
Gratin dauphinois with garlic and nutmeg and no cheese because there has never been any cheese in a gratin dauphinois.

not far from retirement and the most beautiful thing I am proud of is the creation of these schools.

My greatest pride is to have done things that I never thought I would do. It is always said that your mentors make you surpass yourself, make you discover talents, skills, and affections that you never imagined, and this is the case with Pierre Hermé when he asked me to create the schools.

Let me give you some insight - Jean Noel Bongrain, Savencia Gourmet group founder, told me that Valrhona cannot create a school.

At that time, I told him that when we create a new chocolate with 70% Guanaro cocoa, we work differently, and this requires educating pastry chefs to the subtleties of the chocolate.

This was 35 years ago. Pierre Hermé who shared the same vision, called Valrhona and defended my case.

Making the best chocolate in the world

is good, but it's not enough. We have created new codes, we have changed the game with these chocolates and the pastry chefs have to be taught how to use this new chocolate.

We started to create a small laboratory behind the chocolate factory that we called the school of great chocolate. And then the school grew, with openings in Tokyo, Paris, Brooklyn and so on.

Today, there are 30 pastry chefs around the world and the school is celebrating its 30th anniversary this year. The school has become one of the fundamental points of differentiation for the brand in the world of B2B and even B2C chocolate.

I am very proud of this, personally and professionally. I never thought I would do this in my life. I had never thought of making books, it was Pierre Hermé who encouraged me to do so. I have always loved the trust I was given.

What's your take on the Middle East's pastry market and ecosystem?

Unfortunately, I did not have the time to walk around and see a lot but I've known Dubai since the opening of Burj Al Arab, which was 22 years ago and ever since the changes that happened are incredible.

I went to Pierre Gagnaire to the Intercontinental Hotel in Festival City and Orfali Bros, Ninive Filia at SLS and Madeleine et Marcel. It was really a great time.

I think that Dubai is developing into a gastronomic capital with a growing offer. Even though the pastry is still a bit too showy and populist with big sizes,

and the philosophy of Gourmandise Raisonnée (reasoned gourmandise) starts with the quantity of what you eat which can be contradictory.

But I feel like there is room for change and chefs here are embracing the subject. Chefs must be the pioneers of great food, it is up to them to set an example. To be one of the great chefs, it is our responsibility to participate in changing the world and if possible, for the better.

What is the dessert you are most proud of?

I don't have a specific creation I am the proudest of, but I decided to start the book with pillar recipes that every pastry Chefs on the planet can relate.

The Paris-Brest, the lemon tart, the crème brûlée. In terms of nutrition, these desserts are the anti-reason, full of calories. That's why I wanted to challenge recipes to make healthier alternatives like infiniment vanille tart of Pierre Hermé.

When he is gone, he will become the "Yves Saint Laurent" of pastry, and we will continue to eat his creations for at least 10 generations. He has created unique creations, with a strong identity and there are not many pastry chefs in the world capable of that.

There was a program few days back on French TV about the history of the macaroon. Before, it was a small appetizer that one would put while serving snacks. Pierre Hermé arrived and everything changed.

He didn't invent the macaroon, he gastronomized something quite basic. This is Pierre's strength, he always enriches. That's what he taught me, and that's what characterizes me too, it seems (according to what he says).

The ambition of your book "Gourmandise Raisonnée" is to create "a gastronomy that does good and tastes great". Can you tell us



what inspired you to write it ? Where do you get your inspirations from?

Curiosity in everything you see, in all its states. There are people who walk down the street and see nothing. One day Pierre Hermé told me at Fauchon, and I've been saying this to all my colleagues ever since, that you take 10 people to the entrance of the Quai d'Orsay museum or the Louvre. You say it's 10 o'clock, I'll meet you at noon. The first one who comes out is at 10:50, while he still has 1 hour and 10 minutes left, the guy says that he has seen everything while he actually did not and there are some who come out at 12:15 but who saw different parts.

At the end of the day, it all depends on how you take the time to consider what surrenders you. It is him who made me interested in art and artists. He made me much more than a great pastry chef, he illuminated us, he is an extremely rich man.

He used to tell me: "Think while eating". The inspiration is to be found where you don't expect it. For instance, after you can look at a Roche Bobois window as you leave the restaurant, and get an idea

for a chocolate bar inspired by a sofa leg.

Pierre Hermé taught me that. Inspiration comes from the wallpaper in the bathroom of the hotel you're visiting. I don't have any pastry books, because very modestly, I want to have the feeling that what I create comes from me.

The problem is that whether you like it or not, our brain prints the elements we see and that's why I stay away from Instagram as much as I can. You may feel like you have a new idea but it's going to be something you've seen somewhere before.

I get inspired a lot by experiences in restaurants, in the atmosphere. It appeals to all your senses. During my experience at Ninive, I was seduced by the decor, the atmosphere, the food, and I took a picture of a carpet and I thought that it could be the decoration of a great dessert.

Pierre Hermé also draws his inspiration for the decor of his desserts in his restaurant La Mamounia, in Morocco from the stinging flies. I think that's what feeds us a lot.

April 2022 **Gulf Gourmet**

The Guild Meet

Chef **Farrukh Ahmed** and his team at the Ras Al Khaimah Hotel hosted the March edition of the Emirates Culinary Guild meeting which saw decision making chefs and corporate partners from around the country come together to hold discussions on future events that support the growth of the culinary industry



April 2022 **Gulf Gourmet**

April 2022 **Gulf Gourmet**

The Emirates Salon Culinaire - Entry by Single Class/es

Company Name:		Contact Mobile No.	
Contact Name:		Contact Office No.	
Contact EmailAddress:		Contact Post Address	
		Contact Co. Position	

Entry by Single Class/es

Each of the following persons is entered in the class mentioned. The persons are listed in order of preference for inclusion in the competition. If there should be a restriction on the number of entries that can be accommodated, we request you to include the entrants in order of preference as we have listed on this entry form.

The entry fee AED100 is ONLY for following classes, 15,16,19,20,21,22,27,30,31

Pref. No.	Competitor Full Name (as it is to appear on certificates)	ClassNo. And Description
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		

Signature; Name & Position:



THE EMIRATES SALON CULINAIRE 2022

Briefs of the Classes for Entry

Resume Of Classes for Entry Class No. - Class Description

- 01 Cake Decoration – Practical
Powered by Master Baker
- 02 Wedding Cake Three-Tier-
Powered by Pristine
- 03 Four Plates of Dessert –
Powered by Ravi fruit
- 04 Pastry Showpiece
- 05 Bread Loaves and Showpiece
Powered by Master Baker
- 06 Petites Fours, Pralines Powered
by Master Baker
- 07 Chocolate Carving Showpiece
- 08 Fruit & Vegetable Carving
Showpiece Powered by Barakat
- 09 Open Show Piece
- 10 Five-Course Gourmet Dinner
Menu Powered by USMEF
- 11 Three-Course Vegetarian Menu
Powered by ARLA PRO
- 12 Blank
- 13 Four Plated USAPEEC Chicken
Dishes –Powered by USAPEEC
- 14 Blank
- 15 Individual Ice Carving
- 16 Ice Carving Team Event
- 17 Practical Fruit & Vegetable
Carving Powered by Barakat
- 18 Blank
- 19 Arabic Mezzeh - Practical
Cookery Powered by Rahma
- 20 Fish & Seafood - Practical
Cookery
- 21 Beef - Practical Cookery Powered
by USMEF
- 22 Emirati Cuisine – Practical
Cookery
- 23 Savory tartelette Creations
Powered by HUG
- 24 Sweet tartelette Creations
Powered by HUG

The following two classes (25 & 26) are for entry only by those competing for the Young Chef of the Year Powered by

- 25 Dressed Chicken & Dressed Fish
Practical Butchery

- 26 Egg cookery Practical cookery
- 27 Chicken - Practical Cookery –
Powered by USAPEEC
- 28 Four Plates Vegan dishes -
Powered by Violife 100% Vegan
- 29 Blank
- 30 Practical Cookery Pasta Powered
by Barilla
- 31 Blank
- 32 Blank
- 33 Savory Potato Creations
Powered by Potatoes USA
- 34 Sweet Potato Creations
Powered by Potatoes USA

Practical Pastry

Class 01: Cake Decoration – Practical Powered by Master Baker

1. Two hours duration.
2. Decorate a pre-baked single
cake base of the competitor's
choice.
3. The Theme of decoration for the
cake decoration will be to the
competitors choice
4. The cake base must be a
maximum size of 25cm X 25cm
or 25cm Diameter.
5. The cake can be brought already
filled without coating – ready to
decorate.
6. The cake must be delivered and
set up hygienically with cold
box or dry ice storage. Not up to
hygiene food product will not be
judge.
7. All decorating ingredients must
be edible and mixed on the spot.
(Chocolate/Sugar/Marzipan/
Fondant) minimum height
is 30cm, it should be able to
enhance and harmonize with
the overall presentation
8. No pre-modelled garnish
permitted.
9. Chocolate and royal icing can be
pre-prepared to the basic level,
10. Competitors must provide all
ingredients, cake base, utensils,
and small equipment required.

11. A standard buffet table is
provided for each competitor to
work upon.
12. Water, electricity and
refrigeration might not be
available.
13. The cake will be tasted and cut
by the Judges, as part of the
judging criteria
14. Ingredients maybe supplied
by the sponsor and shall be
mandatory to be used,
15. Information shall be sent to
competitors in advance of
the competition for supply of
ingredients if being supplied. 50
Points will be deducted for non
compliance

Pastry Displays

Class 02: Elegance Stylish Wedding Cake –Three Tier Powered By Pristine

All decorations must be edible and
made entirely by hand.

1. Pillars or stands may be inedible
but, unless decorated by hand,
must be plain and unadorned.
2. Fine, food-quality wiring is
allowed for the construction of
flowers but must be properly
wrapped and covered with
flower tape or paste.
3. Royal icing, pastillage, pulled
sugar, etc., may be used in the
construction, but the finished
display must not be dependent
on these items.
4. The bottom layer of the cake
must be edible. A section of the
finished edible cake should be
cut for the judges' inspection
5. The cake will be tasted by the
judges.
6. Inedible blanks may be used for
the two top layers.
7. Typewritten description and
recipes are required.
8. Maximum area w60 cm x d75 cm.
9. Maximum height should not



exceed 1 meter (including socle platforms)

10. Pristine Ingredients supplied by the sponsor may be used if these are supplied, competitors must use if instructed by organizers.
11. Information shall be sent to competitors in advance of the competition for supply of ingredients.
12. 50 Points will be deducted for non-compliance where mandated ingredients are not used.

Class 03: Plated Dessert Powered by Ravi fruit

1. Prepare four different types desserts each for one person.
2. Displayed cold, each portion for one person, suitable for a la carte service.
 - a) 1 x Hot and Cold dessert composition
 - b) 1 x Vegetarian without eggs and animal fat
 - c) 1 x Arabic Dessert Free Style creation
 - d) 1 x Dessert serve in glass
3. Practical and up-to-date presentation is required.
4. Typewritten description and recipes are required.
5. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
6. Maximum area w90 cm x d75 cm
7. Showpieces are allowed but will not be judged.
8. Each dessert must have 15% of ravi fruits product in the recipe
9. 1 dessert must be with rhubarb
10. 1 dessert must be lingon berry
11. All the plates must use 15% Ravi Fruit products compulsory in the preparation.
12. All Ravi Fruit ,purees and IQF fruits are mandatory to be used an no other fruit purees or IQF fruits are to be used if others used then 50% reduction in points will be applied .

13. All Ravi fruits shall be supplied by the sponsor

Class 04: Pastry Showpiece

1. To display a showpiece of either
 - a) Chocolate
 - b) marzipan/sugar / pastillage
 - c) dough/bread dough
 - d) Asian dough figurine

No frames, moulds or wires are allowed. Points will be deducted for non-compliance.

2. Edible media may be used, singly or in mixed media. Sponsors products maybe available to be used. Information shall be sent to competitors prior to the competition
3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

Class 05: Baked Goods and Baked Bread Showpiece by Master Baker

The entire exhibit must comprise baked goods and must include the following:

1. A baked bread showpiece.
2. Three types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Three types of bread roll 25-40grams (competitor's choice)) three pieces of each roll to be displayed.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be displayed on a separate platter for judges' tasting. Tasting shall make up 30% of the marks

7. All breads & dough must be baked at own work place as fresh as possible and delivered to the competition venue for judging.
8. Poor hygiene standard of handling bakery products will not be judged.
9. Typewritten products description and recipes are required.
10. Maximum area w90 x d75cm
11. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
12. The focus of this class is on the quality and flavour of the bread rolls and loafes presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

Class 06: Petites Four & Pralines Powered by Master Baker

1. Exhibit 4 varieties.
2. Six pieces of each variety (24 pieces total) plus one extra piece of each variety on a separate small platter for judges tasting. each piece to weight between 6-14grams)
3. Freestyle presentation and theme
4. Present the exhibit to include a small showpiece.
5. Showpieces should enhance the presentation, and will be judged.
6. Written description mentioning the theme is required.
7. Typewritten products description and recipes are required.
8. Maximum area w90 cm x d75 cm.
9. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
10. Different Flavours ,textures and cooking techniques will



be looked for in the items presented

Artistic Displays

Class 07: Chocolate Carving Showpiece

1. Free-style presentation. To be carved from a single block
2. Natural colouring and minimal glazing is allowed.
3. No frames, moulds or wires are allowed.
4. Points will be deducted for non-compliance.
5. Maximum area: w60 cm x d75 cm.
6. Maximum height 30-35cm (including base or socle).
7. Written description mentioning the theme is required

Class 08: Fruit & Vegetable Carving Showpiece Powered by Barakat

1. To bring in already prepared one display of fruit and / or vegetable carving, no visible supports are permitted
2. Freestyle presentation.
3. Light framing is allowed, but the construction of the piece must not depend upon it.
4. Maximum area w60 cm x d75 cm.
5. Maximum height 55 cm (including base or socle).

Class 09: Open Showpiece (Free Style Showpiece)

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Frames and wires support are allowed but must not be exposed.
4. Maximum area w90 cm x d75 cm.
5. Maximum height 75 cm. (including base or socle).
6. **Special note:** To enhance the overall level of competition and to aid competitors to demonstrate superior modeling skills, it is permitted to use, frames and supports

.i.e. Styrofoam support must not pre-molded and simply sprayed, a round cylinder to form the base of a body is permitted, under no circumstances will pre-carved detailed Styrofoam of any other media be permitted. If the judging committee deems that the finishing has been aided by excessive moulding work it may not be judged.

Gastronomic Creations

Class 10: Five-Course Gourmet Dinner Menu Powered by USMEF

1. Present a plated five-course gourmet meal for one person
2. One of the courses for the meal must contain US Beef as the main ingredient. Proof of purchase needs to be brought to the Competition for all the Beef Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
3. The meal to consist of:
 - > A cold appetiser,
 - > A soup,
 - > A hot appetiser,
 - > A main course with its garnish
 - > A dessert.
4. Hot food presented cold on appropriate plates.
5. Food coated with aspic or clear gelatin for preservation.
6. Total food weight of the 5 plates should be 400/500 gms.
7. Typewritten description and typed recipes required
8. Maximum area w90 cm x d75 cm.

Class 11: Three-Course Vegetarian Lunch Menu Powered by ARLA PRO

1. Present a plated three-course vegetarian meal for one person.
2. Suitable for lunch service in a high end restaurant
3. The meal consist of:
 - > An appetizer or soup
 - > A main course
 - > A dessert
4. To be prepared in advance and

displayed cold on appropriate plates.

5. No meat, chicken, seafood or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
6. Ovo-Lacto products are allowed.
7. Proof of purchase needs to be brought if sponsor ingredients provided to the Competition for all the Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
8. Total food weight of the four plates should be 500/600 gms.
9. Typewritten descriptions and recipes required.
10. Maximum area w75cm x d75cm..

Class 12: Blank

Class 13: Four Plated Chicken Dishes –Powered by USAPEEC

1. Prepare 2 different appetizer and 2 different main course dishes each for 1 person using USAPEEC chicken as the main protein items in all dishes
2. All 4 dishes must use USAPEEC Chicken in their creation
3. Each of the dishes plate must contain ingredients as stipulated by the sponsor
4. Proof of purchase needs to be brought of sponsors ingredients to the Competition for all the USAPEEC chicken if proof of purchase is not brought then 50% of the judging marks shall be reduced
5. US Chickn products may be supplied by the sponsor
6. Practical and up to date presentation is required
7. Recipes and ingredient list (typed) of each dish required.
8. Maximum area 60cm x 80 cm

Class 14: Blank

Practical Artistic

Class 15: Individual Ice Carving



1. Freestyle.
2. 90 minutes duration.
3. Hand carved work from one large block of ice (provided by the organisers).
4. Competitors to use own hand-tools and gloves.
5. A non-slip mat is mandatory.
6. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
7. The use of power tools is allowed to slice blocks only.

Class 16: Ice Carving Team Event

1. Freestyle.
2. Two persons per team
3. 120 minutes duration.
4. Hand-carved work from three large block of ice (provided by the organisers).
5. Competitors to use own hand-tools and gloves.
6. Non-slip mats are mandatory.
7. Great care must be taken with health and safety considerations. If an exhibit becomes in any way unstable or dangerous to competitors or public, it will be dismantled and destroyed by the organizers.
8. The use of power tools is allowed to slice blocks only.

Class 17: Practical Fruit & Vegetable Carving Powered by Barakat

1. Freestyle.
2. 120 minutes duration.
3. Hand carved work from competitor's own fruit\vegetables.
4. Competitors to use own hand-tools and equipment.
5. No power tools permitted.
6. Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.
7. Each competitor will be supplied with a standard buffet table on which to work.

Class 18: Blank

Notes on the Practical Cookery

Classes - These notes pertain to all practical cookery classes. They must be read in combination with the brief of the class entered.

1. The preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.
2. Waste and over-production will be closely monitored. Please refer to the ECG Sustainability Guidelines on the website
3. There is a point penalty deduction for wastage or over-production.
4. Timing is closely monitored.
5. There is a 2-point penalty deduction for each minute that the meal is overdue.
6. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.
7. Failure to bring food items in a hygienic manner will result in disqualification.
8. All dishes are to be served in a style equal to today's modern presentation trends.
9. Portion sizes must correspond to a three-course restaurant meal.
10. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
11. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
12. Competitors must bring with them all necessary mise-en-place prepared according to WORLDCHEFS guidelines in the hot kitchen discipline (www.worldchefs.org).
13. Competitors to ensure they read the latest Food safety guidelines from Worldchefs'
14. Competitors are to provide their own pots, pans, tools and utensils.
15. All brought appliances and

utensils will be checked for suitability. The use of any additional equipment must receive prior approval before the competition from the organizers.

16. The following types of pre-preparation can be made for the practical classes:

EXPLANATION (what foods are permitted to be brought into the kitchen)

- a) Salads – cleaned, washed, not mixed or cut.
 - b) Vegetables – cleaned, peeled, washed, not cut, must be raw.
 - c) Fish may be scaled and filleted and the bones cut up.
 - d) Meat may be de-boned and the bones cut up
 - e) Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, etc.). Hot and cold samples must be available for the judges.
 - f) Pastry sponge, biscuit, meringue, basic dough's – can be brought in but not cut.
 - g) Basic pastry recipes can be brought in weighed out but no further processing.
 - h) Fruit pulps – fruit purees may be brought in but not as a finished sauce.
 - i) Decor elements – 100% must be made in the kitchen.
17. No pre-cooking, poaching, marinating etc. is allowed.
 18. No ready-made products are allowed.
 19. No pork products are allowed.
 20. No alcohol is allowed.
 21. If a farce is to be used for stuffing, filling, etc., at least one of the three portions of the farce must be prepared in front of the judges to show the competitor's skill
 22. Within 10 minutes after the end of the competition,



competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitor to use.

23. Two copies of the recipes - typewritten - are always required.
24. Submit one copy of the recipe/s to the clerk when registering.
25. Submit one copy of the recipe to the duty marshal at the cooking station.

Practical Cookery

Class 19. Practical Cookery Powered by Rahma Olive Oil

1. Time allowed: 60 Minutes
2. Prepare and present for two persons: Two types of hot mezzeh and three types of cold mezzeh.
3. Only one (if any) of the following types of mezzeh may be displayed: homous, tabouleh, babaganough, fatouche, moutabel.
4. The mezzeh can be representative of any of the following countries:
 - > Lebanon
 - > Syria
 - > Jordan
 - > Morocco
 - > Egypt
 - > Tunisia
5. Dishes must represent a variety of cooking methods and the use of ingredients as used in the Arabic restaurants of the UAE. All Mezzeh should be prepared during the competition with very minimum of pre-prepared ingredients as per Worldchefs Guidelines please read the overview in this document for practical cookery .
6. Rahma olive oil must be the only olive oil used in the creation of these dishes and will be available in the competition venue
7. Present the mezzeh in two equal portions.
8. One portion will be presented and one portion will be presented to the judges.
9. Typewritten recipes are required.

Class 20: Fish & Seafood - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using fish and or shellfish as the main protein item of the dish.
3. All ingredients including the fish/ seafood must be provided by the competitors and any type of fish can be used. In the event of fish being supplied by the sponsor then this fish is only to be used.
4. Madar Farms Micro greens must be used and will be available in the kitchen
5. Weight of fish per portion on the plate to be 150grams
6. Present the main courses on individual plates with appropriate garnish and accoutrements.
7. Hulala Cream and Rahma olive oil will be supplied and must be used in the kitchen
8. Typewritten recipes are required.

Class 21: Beef - Practical Cookery Powered by USMEF

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using US Beef as the main protein item. Proof of purchase needs to be brought to the Competition for all the US Meat Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
3. Any cut of beef with the exception of tenderloin, rib eye and sirloin, can be used.
4. Madar Farms Micro greens must be used and will be available in the kitchen
5. Weight of beef per portion on the plate to be 150grams
6. Present the main courses on individual plates with appropriate garnish and accoutrements.
7. Hulala Cream and Rahma Olive oil shall be supplied and must be used in the kitchen

8. Typewritten recipes are required.

Class 22: Emirati Cuisine - Practical Cookery

1. This class is designed to ensure that the tradition of Emirati Cuisine is preserved and promoted through professional chefs. Prepare and present two plated portions each of three Emirati dishes according with the following criteria:
2. Prepare and present two plated portions of any one of the following dishes:
 - > Balalit
 - > Kabeesa
 - > Assedat Bobal
3. Also prepare and present two plated portions of any two of the following of the competitor's choice main course. The following dishes are as a guide only and are not mandatory:
 - > Margougat Al Khudar
 - > Thareed Laham
 - > Margougat Al Dijaj
 - > Maleh Biryani
 - > Machboos Samak
4. Emirati cuisine with traditional presentation and serving as would be found in a family home of the United Arab Emirates.
5. **Young Chef of the Year competitors must cook Balalit as one of the dishes.**
6. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
7. All Competitors must use (Sponsors ingredients if provided) in one of the dishes, this is mandatory and failure will result in 50 point reduction.
8. The judges will check appliances and utensils for suitability
9. Typewritten description and recipes are required
10. Time allowed 60 minutes to present all three recipes

Class 23: HUG AG – Savory Creations

1. This is a static class featuring



savory HUG pastry shells suitable for dinner service.

- Only savory HUG pastry shells are to be used.
- Pastry shells will be supplied by ARAMTEC.
- Present four different savory dishes on individual plates, 1 of each dish, using two savory HUG shells per plate (i.e. exhibit eight shells in total).
- To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
- Typewritten description and recipes required.
- Maximum space available: 75cm x 75cm.

Class 24: HUG AG – Sweet Creations

- This is a static class featuring dessert HUG pastry shells suitable for dinner service.
- Only dessert HUG pastry shells are to be used.
- Pastry shells will be supplied by ARAMTEC.
- Present four different pastry dishes on individual plates, 1 of each dish, using two dessert HUG shells per plate (i.e. exhibit eight shells in total).
- To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
- Typewritten description and recipes required.
- Maximum space available: 75 cm x 75 cm.

YOUNG CHEF OF THE YEAR ENTRIES

Entrants for The Young Chef of the Year trophy must enter the following classes and no others.

In addition to classes **25 & 26** here below competitors must also enter

for **class 22** Emirati Cuisine Practical Cookery one dish must be Balalit

Class 25: Dressed Chicken – Dressed Fish - Supplementary Class

- Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.
- Competitors are to supply their own whole fish and whole chicken **MUST BE USED**, all utensils and chopping boards.

Time allowed 1 hour in 30 minute sections as below:

Chicken

- Time allowed 20 minutes
- Take a whole fresh chicken and prepare from it the following:
- One breast skinless.
- One breast skin-on.
- One whole leg, skin-on, and tunnel-boned, ready for making a ballotine.
- One thigh boneless.
- One drumstick.
- Two wings prepared for pan frying/grilling.
- Carcass prepared for stock.
- 10. After 20 minutes**
- 10 minutes to explain to the judges the method of preparation of a classical chicken stock.

12. Fish

- Time allowed 20 minutes.
- Take a whole fresh Sherry or other sustainable fish species of the Arabian Gulf waters.
- No imported type of fish is to be used.
- Gut, clean and fillet the fish.
- One fillet with skin on.
- One fillet skinless.
- Cut each fillet into as many 140gr size servings as possible.

20. After 20 minutes –10 minutes to

- Explain to the judges the usage of any left overs.
- Explain to the judges the method of preparation of a classical fish stock

Competitors will be marked on knife

skills, clean bone work, meat left on carcass, wastage, basic knowledge of questions asked about the preparations of stocks.

Class 26: Egg Cookery – Practical Cookery

- Time allowed 45 minutes
- Prepare and present 2 identical portions of one traditional French style of breakfast Omelet
 - Prepare and present 2 identical portions of the competitors choice of egg dish and served with hollandaise sauce in addition to the dish.
- Madar Farms Micro greens must be used and will be available in the kitchen
- Portions suitable for Ala carte Breakfast
- Present the dishes on individual plates with appropriate garnish and accoutrements.
- Typewritten recipes are required

Class 27: Chicken - Practical Cookery Powered by USAPEEC

- Time allowed 60 minutes
- Prepare and present three identical main courses using USAPEEC Chicken Quarters. The chicken shall be supplied by the organizers in the competition venue on the day of the competition.
- Madar Farms Micro greens must be used and will be available in the kitchen
- The bones of the chicken is to be kept for inspection by judges
- Present the main courses on individual plates with appropriate garnish and accoutrements.
- Typewritten recipes are required
- Weight of chicken per portion on the plate to be 150 grams
- All of the above rules are applicable for the competitors entering Best Arab National Cuisinier trophy .The main course for those competitors **ONLY** must be a Traditional Chicken Arabic main course,



from any Arab country.

9. All other competitors are not to follow Point 7

Class 28: Four Plated Vegan dishes –Powered by Violife

9. Prepare 2 different dessert dishes and 2 different savoury dishes each for 1 person
10. All 4 dishes must be 100% vegan
11. Each of the dishes plate must contain vegan ingredients as stipulated by the sponsor
12. Vegan products will be supplied by Upfield & Violife
13. Practical and up to date presentation is required
14. Typewritten description and recipe in English is required
15. This is a static class, plates must be prepared with Aspic hot food to be displayed cold.
16. Maximum area for display is w92cm and d75cm.

Class 29: Blank

Class 30: Pasta - Practical Cookery Powered by Barilla

1. Time allowed 60 minutes
2. Prepare and present two identical main courses using Barilla Pasta and Sauces only, 1 main course suitable for a Bistro or coffee shop and to be vegetarian, 2 plates to be presented one for judges one for presentation, 1 main course suitable for a fine dining restaurant to the competitors choice, 2 plates to be presented one for judges one for presentation.
3. Barilla Pasta and Sauces shall be available in the competition venue and these are the only sauces and Pasta to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced.
4. Madar Farms Micro greens must be used and will be available in the kitchen
5. Present the main courses on individual plates with

appropriate garnish and accoutrements.

6. Typewritten recipes are required
7. Weight per portion on the plate to be 150 grams

Class 31: Blank

Class 32: Blank

Class 33: Potatoes USA – Savory Creations

1. This is a static class featuring Potatoes USA, Potatoes suitable for dinner service.
2. Only Potatoes USA, Potatoes are to be used as the main ingredient.
3. Present three different savory dishes on individual plates, 1 of each dish, Potatoes USA Potatoes per plate
4. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
5. Typewritten description and recipes required.
6. Maximum space available: 75cm x 75cm.

Class 34: Potatoes USA – Sweet Creations

1. This is a static class featuring Potatoes USA Potatoes suitable for dinner service.
2. Only Potatoes USA, Potatoes are to be used.
3. Present two different pastry dishes on individual plates, 1 of each dish, using Potatoes USA, Potatoes as the main ingredient per plate.
4. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
5. Typewritten description and recipes required.
6. Maximum space available: 75 cm x 75 cm.

VENUE & ENTRY FEES

1. The Emirates Salon Culinaire will be held during the Expo Culinaire 2022 from May 30th to June 2nd 2022.
2. The venue is at the Abu Dhabi National Exhibition Centre (ADNEC)
3. The entrance fee for single entries in the following classes 15,16,19,20,21,22,27,30, is Dhs.100 (AED. One Hundred) per person per class, all other classes are free of charge entry, unless otherwise stated in the Rules and Regulations or the Class Briefs.
4. The fee for entry to the trophy classes is as follows:
 - i. **Best Cuisinier – The Emirates Salon Culinaire- Dubai 2022**
AED:500/- per person
 - ii. **Best Pastry Chef – The Emirates Salon Culinaire- Dubai 2022**
AED:400/- per person
 - iii. **Best Artist – The Emirates Salon Culinaire- Dubai 2022**
AED:500/- per person
 - iv. **Best Arab National – The Emirates Salon Culinaire- Dubai 2022**
AED:300/- per person
 - v. **Young Chef of the Year – The Emirates Salon Culinaire Dubai 2022**
AED: 300/- per person

CLOSING DATE

5. Closing date for entries is April 28 th 2022 However, many are often fully subscribed and closed well before the closing date.

TROPHY ENTRY

Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are entering.

No other classes may be entered into by a trophy entrant.



Trophies are awarded on the highest aggregate points from all three classes

The required classes are:

BEST CUISINIER

- i. Class #10. Five-Course Dinner Menu
- ii. Class # 21. Beef Practical Cookery
- iii. Class # 20. Fish & Seafood Practical Cookery

In order to qualify for inclusion in the points tally for Best Cuisinier Trophy a competitor must win three medals, at least one of which must be a gold medal.

BEST PASTRY CHEF

- i. Class # 01. Practical Cake Decoration
- ii. Class # 03. Four Plates of Dessert
- iii. Class # 06. Friandises, Petites Four

In order to qualify for inclusion in the points tally for Best Pastry Chef Trophy a competitor must win at least two medals one of which must be a gold medal.

BEST ARTIST:

- i. Class # 07. Chocolate Showpiece
- ii. Class # 09. Open Showpiece
- iii. Class # 15. Individual Ice Carving
- iv. Class # 17. Practical Fruit & Vegetable Carving

In order to qualify for inclusion in the points tally for Best Artist Trophy a competitor must win at least three medals one of which must be a gold medal.

BEST ARAB NATIONAL CUISINIER

- i. Class # 27. Chicken – Practical Cookery Arabic Style

- ii. Class # 19. Arabic Mezzeh - Practical Cookery
- iii. Class 22: Emirati Cuisine - Practical Cookery
- iv. In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one Gold medal and be an Arab National.

YOUNG CHEF OF THE YEAR See Classes for Entry Document.

JUDGING AND THE AWARDS SYSTEM

A team of WorldChefs (The World Association of Chefs Societies) approved international Judges will adjudicate at all classes of the competition: using Worldchefs-approved methods, criteria and documents www.worldchefs.org

After each judging session, the judges will hold a debriefing session at which each competitor attending may learn something of the thinking behind the judges' decision.

Competitors will not be competing against each other: rather, they will be striving to reach the best possible standard. The judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his/her points tally for the class.

In theory, therefore, everyone in a particular class could be awarded a gold medal. Conversely, it could be possible that no awards at all are made.

The scaling for awards in all classes is as follows:

Points	
100	Gold Medal with Distinction with Certificate.
99 – 90	Gold Medal with Certificate.

89 – 80	Silver Medal with Certificate.
79 – 70	Bronze Medal with Certificate
60 – 69	Certificate of Merit
Thereafter	Certificate of Participation

Corporate and Establishment Trophies

The corporate and establishment trophies available are:

Best Effort by an Individual Establishment – The Emirates Salon Culinare

This trophy is awarded to the establishment whose competitors gain the highest total combined points from the medals won from all of their entries.

Best Effort by a Corporation – The Emirates Salon Culinare

This trophy is awarded to the corporation whose competitors gain the highest total combined points from the medals won from all of their entries.

Point Value of each Medal Won

Gold Medal with Distinction	6 Points
Gold Medal	5 Points
Silver Medal	3 Points
Bronze Medal	1 Point

Winners where a sponsored trip is awarded are restricted to winning the trip once per life time. In a case where the overall winner has participated in a sponsored trip previously the trip shall be awarded to the 2nd place winner.

If no Gold Medals are awarded to competitors in the trophy classes then there shall be no trophy given at the competition.

newmembers



Janet Tuano, Commercial Director, Filfood Asia Gulf and Jovy Tuano, Executive Director, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

FILFOOD ASIA GULF

Filfood helps food service professionals and HORECA suppliers add profit value to their current F&B offerings to customers. Our culinary team delivers innovative practical solutions from F&B concepts, menu development & sourcing to brand activation and curation of themed culinary experience that satisfy guests and attract a new generation of multi-cultural diners.

Our Filfood Quality Certification (FQC) program for professionals, restaurants and producers assure customers that Philippine products are authentic and traceable



from the kitchen back to sustainable farms and responsible producers.

Philippine cuisine and its rich natural ingredients are now enjoyed and loved by people from around the world at Expo 2020 Dubai and in many hotels

and restaurants in Middle East, Europe, North America and Australia.

Food service professionals, F&B Operators and Horeca suppliers can engage or deal with Filfood and its brand partners by registering for the Official Filipino Food Guide, a digital network publication linking professionals and food industry players worldwide at filfood.org/register

An F&B Market Developer, Filfood is a business unit of Asia Gulf Companies with operations and affiliates in UAE, Philippines, North America and Europe. www.filfoodtrade.com



ECG Corporate Member directory

Abu Dhabi Farmers' Services Centre

Martin Aguirre, Commercial & Operations Director
P.O. Box 62532, Abu Dhabi, UAE
Direct Line: +971 2 813 8400.
Phone: +971 2 813 8888, Fax: +971 2 813 9999
Mobile: +971 56 685 4836

Advanced Baking Concept LLC (Probake)

Rami El Khour, Director of sales,
Tel: +971 4 885 3788, rami@abc baking.com,
www.abc baking.com

Agthia Consumer Business Division

Dinusha Gamage, Brand Manager - Food category
Consumer Business Division
Agthia Group PJSC, P.O. Box 37725, Abu Dhabi.
Mail: dinusha.gamage@agthia.com
www.agthia.com

Al Halal Meat Factory LLC

Sheikh Yasir, Operations Head
Mob: +971 55 8893131, Off: +971 6 5584474
Email: yasir@yesmeat.ae, www.yesmeat.ae

Al Maya Hospitality

Mohamad Hajj Ali, Sales Manager
Mob: +971 50 1550998, Off: +971 4 3473500
Email: mohamadh@almaya.ae, www.almaya.ae

Almarai Company

Ayman Arnous, General Sales Manager
Mob: +971 50 159 2594, Tel: +971 4 269600
ayman.arnous@almarai.com, www.almarai.com

Al Safi-Danone

Ashlea Daniel, Channel Development Manager,
Tel: +971 4 340 6895, Mob: +971 50 568 6150
Ashlea.Daniel@alsafidanone.com,
www.alsafidanone.com

Alto Shaam, Inc

Gabriel Estrella Talenti, Director of Sales,
Tel: +971 4 321 9712, Mob: +971 50 8531 707
gabriele@alto-shaam.com, www.alto-shaam.com

Anchor Food Professionals

Rami Doumani, Channel Development Manager
Tel: +971 4 338 8549, Mob: +971 52 737 7266
Email: rami.doumani@fonterra.com
web: www.anchorfoodprofessionals.com/me

ANICAV

Giovanni De Angelis, General Director
Phone: +39 081 7347020
Mobile: +971 56 3926389, info@anicav.it
www.anicav.it, www.legumesfromeurope.com

Arab Marketing and Finance, Inc. (AMFI)

Simon Bakht
Tel: +961-1-740378 / 741223 / 751262
Email: SBakht@amfime.com

Arabian American Technology (ARAMTEC)

Edgard Chalhoub, General Manager,
Tel: +971 4 380 8444, Mobile: +971 50 597 9516,
edgard@aramtec.com, www.aramtec.com

Arla Foods

Rea Abarintos, Key Accounts Manager -
Foodservice,
Mob: +971 56 4189883,
Off: +971 6 5346767 Ext. 248
rea.abarintos@arlafoods.com, www.ArlaPro.com

Bakemart FZ LLC

Syed Masood, Director of Sales
Mob: +971 55 609 7526, Tel: +971 4 56708
masood@bakemart.ae, www.bakemart.ae

Barakat Quality Plus

Rajesh Desai, Group Managing Director
Neil Ranasinghe, Production Manager
Tel: +971 4 880 2121

Barilla Middle East FZE

Hadil Chaaya, FS Professional AME
Tel: +971 4 882 0488, Mob: +971 50 906 6132
hadil.chaaya@barilla.com, www.barillagroup.com

BAYARA - Gyma Food Industries LLC

Haroon Moeen, Division Manager - Foodservice
Mobile, +971 50 6586546, Tel: +971 4 8867478
Email: haroonm@bayara.ae, www.bayara.ae

Baqer Mohebi

Rajesh Balan, Sales Manager
Mob: +971 55 8002522, Office: 04 3237272
Rajesh.balan@baqermohebi.com
www.baqermohebi.com

Benchmark Foods Trading LLC

Nicholas Campos,
Director Business Development
Mobile No: 056 9955814,
Office No: 04 2573838
nicholas@benchmarkfoods.ae
www.benchmarkfoods.ae

Blenders

Diarmaid Greene, Export Manager
Mobile No: +971 52 956 9451
diarmaid.greene@ucdconnect.ie,
www.blenders.ie

Casinetto Trading LLC

Giacomo Bernardelli, Managing Director
Tel: +971 4 3419230, Mob: +971 50 4537712
giacomo.bernardelli@casinetto.com

Ceylon Tea Services Pvt. Ltd

Suren Atukorale, Food Service Manager
Tel: 114822000, 114822342
suren.atukorale@dilmahtea.com
www.dilmahtea.com

Corona

Ana Sorina Suliman, Export Manager
Tel: 40373784343, sales@coronaitalia.it
Web: www.coronaitalia.it

Cuisine Solutions

Tim Whitehead, General Manager
Tel: 04 208 6983, mob: +971 50 269 2081
Email: twhitehead@cuisinesolutions.ae
Website: www.cuisinesolutions.ae

Danube Hospitality Solutions

Joe Thomas, Business Head (OS&E)
Twhitehead@cuisinesolutions.ae,
www.cuisinesolutions.ae

Del Monte Foods (U.A.E) FZE

Adel Shaban, Business Development Manager
Tel: (+971) 4 3333801, Mob: +971 56 8286967
mail: ashaban@FreshDelmonte.com
web: www.delmontearabia.com

Diamond Meat Processing Co.L.L.C

Kamparath Suresh, Assistant General Manager
Business Development, Mob: +971 50 655 4768
wnedal@siniorafood.com, www.almasadubai.com

Dilmah Tea

Vivette, Mob: +971 508181164,
viv@proactiveuae.com, Marketing@dilmahtea.com

dmg events

Hassan
Tel: +971 4 4380355, Mob: +971 56 8360993
aysehassan@dmgeventsme.com,
www.thehotelshow.com

East Fish Processing LLC

Sunil George, Head of Sales & Marketing,
Tel: 06 7455350, Mob: 055 151 2125,
sunil@eastfish-uae.ae, Web: www.eastfish.com

Ecolab

Sadi Amawi, Tel: 04 8014 444, www.ecolab.com

Elfab Co LLC

Allwyn Rodrigues, Manager - Beef and Veal
Tel: +971 4 8857575, Email: allwynr@elfab.ae,
web: www.elfabco.com

Emirates Snack Foods

Marwan Hussein / Feda Saimua,
Horeca Division Head / General Manager
Tel: +971 4 285 5645, Mob: +971 56 526 7181
marwan.hussein@esf-uae.com
www.esf-uae.com

Essity Hygiene and Health AB

Lara Haddad, Customer Marketing
Manager - MEIA, Mob: +971 5 276 3887
tork.meia@essity.com, www.torkmeia.com

Faisal Al Nusif Trading Co. L.L.C

Thomas Das, Managing Director
Tel: 04 3391149, thomasdas@fantco.net,
Web: www.fantco.net

Fanar Al Khaleej Tr

Nazarii Zubovych, Sales Manager,
Mob: +971 55 894 0169,
nzubovych@fanargroup.ae
Martin Wathew, Sales manager,
Mob: +971 50 263 83 15,
mmathew@fanargroup.ae
Braju, Food Technologist,
Mob: +971 55 467 8742,
braju@fanargroup.ae, www.fanargroup.ae

Farm Fresh

Feeroz Hasan, Business Development Manager
Al Quoz, P.O. Box 118351, Dubai, UAE
Office No : +971 4 3397279 Ext: 253
Fax: +971 4 3397262, Mob: +971 56 1750883

FILFOOD ASIA GULF

Jovy Tuano, CEO,
Unit 24 The Market, Al Mushrif Mall, Abu Dhabi
Tel : +971 2 444 6482, Mob: +971 50 443 2656
director@filfoodtrade.com,
www.filfoodtrade.com

Golden Star International

Emie Dimmeler
Mob: +971 50 3797164, Off: +971 04 3402492
Email: emie@goldenstarinternational.com

Hamid and Kumar Enterprises LLC

Sunil Ahluwalia, General Manager,
Tel: +971 4 3474712, +971 4 3474571
dry@hkfoodgroup.com, www.hkfoodgroup.com

Hi Foods General Trading L.L.C

Ismail Dalli, Deputy General Manager,
Tel: +971 4 8829660, Mob: +971 55 2445368
ismail@hifoods-uae.com, www.hifoods-uae.com

HK Enterprises LLC

Andjelka Pavlovic, Brand Manager,
Tel: +971 4 2486 000, Mob: +971 50 8347 662
andjelka@hkfoodgroup.com,
www.hkfoodgroup.com

HMNY DMCC

Shigeru Tachiki, Managing Director,
Mob: +971 568 747 60,
shigeru.tachiki@gmail.com

HUG AG

Riyadh Hessian, 6102 Malters / Switzerland,
food-service@hug-luzern.ch,
www.hug-luzern.ch,
www.facebook.com/hugfoodservice
Distribution UAE and Oman: Aramtec, PO
Box 6936, Al Quoz Industrial Area No. 1, Near
Khaleej Times Office, Mob: +971 507648434,
www.aramtec.com

IFFCO

Stuart Murray, General Manager,
Food Service S&D, Tel.: + 971 6 5029000 (B),
Mob: +971 50 862 4097, Fax: +971 6 5546950,
sjmurray@iffco.com, Web: www.iffco.com

Intelligent Foods LLC

John White, General Manager,
Tel.: + 971 4 2633113, Mob: +971 50 862 4097,
John@intelligentfoods.ae, www.intelligentfoods.ae

Italian Food Masters

Corrado Chierenti, General Manager
Tel: +971 4 882 9791,
gm@italianfoodmasters.com
www.italianfoodmasters.com

JM FOODS LLC

Rajan J.S. / Maikel Cooke / Grace Renomeron
Management, Tel.: +971 04 883 823,
Tel: +971 50 551 6564, sales@jmfoodgulf.com,
www.jmfoodgulf.com

Johnson Diversey Gulf

Marc Robitzkat
Mob: 050 459 4031, Off: 04 8819470
marc.robitzkat@johnsondiversey.com

Kerry

Leanne Hart, Commercial Support
Tel: +971 4 3635 900
leanne.hart@kerry.com, www.kerry.com

KRBL DMCC

Krishnakumar Sukumar,
Regional Food Service Manager
Mob: +971 50 953 9344, Tel: +971 4 445 03681
rsmfoodservice@krblmcc.com, www.krblrice.com

Koppert Cress

Paul Da-Costa-Greaves, GCC Counties, Middle
East and United Kingdom
Mob: 447956976413, Tel: 31174242819
paul@koppertcress.com, www.koppertcress.com

Lowe Refrigeration LLC

Mark Wood, General Manager
Tel: +971 4 8829440, Mob: +971 52 8693695
mark.wood@lowerental.com, www.lowerental.com

MAM FOOD Factory LLC

Mohamed Aaly Maghrabi Wa Awladh Food Fac-
tory LLC
Anthony Kerbage, Head of Marketing
Tel: +971 4 510 2230, Mob: +971 55 622 4918
anthony@mamfoodco.com, www.mamfoodco.com

MEH GCC FZCO

SOHEIL MAJD, MD
Tel: +971 4 8876626, +971 4 8876636
s.majd@mehgcc.ae, www.mehgcc.ae

Masterbaker

Sanket Shah, Sales Manager
Tel: +971 4 8239 800, Mob: +971 50 4516 459
info@uaw.switzgroup.com,
www.masterbakerme.com

Meat Livestock Australia (MLA)

Sam Gill, Business Development Manager,
Tel: +971 4 433 1355, sgill@mla.com.au,
www.mla.com.au

MEIKO Middle East FZE

Tim Walsh, Managing Director
Tel: +97143415172, Mob: +971509895047
Email: wat@meiko.de, Website: www.meiko.ae

MH ENTERPRISES L.L.C

Rajan V V, Business head
Tel: +971 4 315 1999, Mob: +971 50 458 5952
rajan@Mhdubai.com, www.mhdubai.com

MHP Food Trading LLC

Eugene Levterov, Sales Director
Tel: +971 4 5570622, Mob: +971 52 8754823
e.levterov@mhpmet.com, www.qualiko.ae

MKN Maschinenfabrik Kurt Neubauer GmbH & Co.KG

Elias Rached, Regional Vice President
Middle East & Africa, Mob: +971505587477
rac@mkn-middle-east.com, www.mkn.com

Modern General Trading LLC

Khalidoun Alnouisser, Senior Sales Manager
Tel: +971 4 3059999, +971 50 4812067,
khalidoun@mgtuae.com, www.mgtuae.com

Muddle ME

Mr.Craig Burns, Director, Tel: +971 4 517 8111,
Mob: +971 50 2281207, info@muddle-me.com,
www.muddle-me.com

Nestlé Professional Middle East

Anuj Singh, General Operations Manager
Nestlé Professional UAE & Oman
T +97 144 088 100, Direct +97 144 088 101
Email: anuj.singh@ae.nestle.com

NRTC Group

Iyad Nouneh, Marketing Operations and
E-commerce Manager, Tel: +971 4 320 8889,
marketingmanager@nrtcgrou.com
www.nrtcgrou.com

One Foods

Ayman Akram Arnous, Food Service Manager
Mob: +971 50 1592594,
ayman.arnous@brf-me.com

Palux AG

Stephan Köhn, Sales Manager
Tel: +971 4 979 31550, Mob: +971 50 9971026
stephan.koehn@palux.de, www.palux.de

Pear Bureau Northwest

Bassam Bousaleh, (TEL) 961.1.740378, (FAX)
961.1.740393, Mobile: 050.358.9197,
AMFI, Beirut Lebanon, BassamB@amfime.com

Potatoes USA

Victoria Hassani, Managing Director,
Mob: +971 50 1013 541
potatoesusa@gmadubai.com,
www.usapotatoes.com

Prokids Trading F.Z.C - Flavoil

Denys Baranevych, Mob: 971 58 9703597
Email: denys.b@flavoil.com, www.higholeic.ae

RAK Porcelain

Raphael Saxod, Managing Director,
Tel: 97172434960, 97143285951
Email: restofair@rakporcelain.com
Web: www.rakrestofair.ae

Rational Kitchen & Catering Equipment Trading FZCO

i.V. Thomas Hofer, Managing Director,
Office 2218 Building 2, Gold & Diamond Park,
Sheikh Zayed Road, P.O.Box 126076
Tel: +971 4 338 6615, Mob: +971 50 557 6553
Fax: +971 4 338 6673,
Mail: t.hofer@rational-online.com,
Web: www.rational-online.com

Restofair RAK LLC

Raphael Saxod, Managing Director
Tel: +971 50 487 1371, +971 4 333 5474,
rsaxod@ecf.fr, www.restofair.ae

Robot Coupe

chandrakanth pathi, Area Manager-UAE
Tel: +971 54 4894896,
pathi@robot-coupe.com
www.robot-coupe.com

Safco International Gen. Trdg Co. Llc

Ajit Singh Sawhney, Chief Executive Officer,
Tel: +971 4 8702000
Email: ajit@safcointl.com, www.safcointl.com

SHARIF HASSAN ALI TRADING LLC. (SHALI)

Lanie S. Paguyo, Manager,
Mob: +971 52 136 0210, +971 54 791 7293
lanie@shalidubai.com, www.shalidubai.com

Shoppex Trading Est.

Charbel Khalil, Marketing & Sales Manager
Tel: +971 6 5340841, Mob: +971 56 6066967
www.shoppex@eim.ae

Skinny Genie

Lucy Mwangi, Sales Executive
Mob: +971 56 411 8287, +971 56 411 8287
lucy@skinny-genie.com, www.skinny-genie.com

SKYTOWER GENERAL TRADING LLC

Sai Ravikanth, Manager - Sales
Tel: +971 4 885 7000, Mob: +971 55 513 862,
sm@skytowerme.com, www.thecandh.com

TECHNICAL SUPPLIES & SERVICES CO. LLC (TSSC Dubai)

Eden Nebreja, Marketing Manager
Tel: +971 4 3431100, Mob: +971 56 2123282
email: eden@tssc.ae, Web: www.tsscubai.com

Transmed Overseas

Rana Malki, Mob: +971 50 5592771,
rana.almalki@transmed.com,
www.transmed.com/foodservice

Truebell Marketing & Trading

Bhushant J. Ghandi
Mobile: +971 50 6460532, fsd@truebell.org

United Foods Company

Mr Rudyard Torres Nano, Marketing Manager
Mob: +971 4 338 2688, rtorres@unitedfoods.ae
Web: www.unitedfoods.ae

UNOX Middle East DMCC

Matthew Roberts, Managing Director
Tel: +971 4 5542146, info.uae@unox.com
www.unox.com

Upfield Middle East Limited FZCO

Melanny Lopez, Marketing Manager
Tel: +971 4 2342071, Mob: +971 56 6812914
melanny.lopez@upfield.com, www.upfield.com

USA CHEESE GUILD

Angelique Hollister, Executive Director,
ahollister@usdec.org, www.usacheeseguild.org

US Dairy

Nina Bakht El Halal, Mobile: 050.358.9197,
Beirut: 961-740378, email: halal@cyberia.net.lb

US Meat Export Federation

Bassam Bousaleh, Tel: +961-1-74038 / 741223
Fax: +961-1-740393, Mobile: 050.358.9197
AMFI, Beirut Lebanon, BassamB@amfime.com

USAPEEC (USA Poultry & Egg Export Council)

Sana Makkani,
Tel: +1-770-413-0006, Mob: +1-770-413-0007
mail: usapeec@usapeec.org, www.usapeec.org

US Poultry

Berta Bedrossian
(TEL) 961.1.740378, (FAX) 961.1.740393
Mobile: 050.358.9197, BettyB@amfime.com

Vitaimax Trading LLC

Vitaly Seyba, General Manager
Mobile: +971 50 7013054, +971 50 5004375
email: info@vitaimax.com, www.vitaimax.com

Vito Kitchen and Restaurant Equipment Trading UAE

Sascha Geib, Sheikh Khalifa Bin Zayed Street,
P.O.Box 2257 Ajman, M:+971509664620
Mail: uae@systemfiltration.com

Waterfront Market LLC

Mohammad Al Madani, Center Manager,
Tel: +971 4 707 1580, Mob: +971 52 607 9595
Mohammad.Almadani@Waterfrontmarket.ae
waterfrontmarket.ae

Welbilt

Rakesh Tiwari,
Mob: +971 56 406 1628, rakesh.tiwari@welbilt.com

Winterhalter Middle East BFC

Sean Moore, Managing Director
Mob: +971 56 6103900, +971526226877
Email: sean.moore@winterhalter.ae
Web:www.winterhalter.biz

Winterhalter ME

Saju Abraham, Sales Manager
Mobile: +971 505215702
Email: sabraham@winterhalter.ae



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.

Affiliate Member: Dhs.350.00 for the first year. Dhs.300 per year thereafter.

Corporate Member Dhs. 20,000 per year



CONVENTION
& EXHIBITION
BUREAU

**WORLDCHEFS
CONGRESS & EXPO
ABU DHABI
UAE
30 MAY-2 JUN 2022**

EXPO *Culinaire*
FOOD & EQUIPMENT FOR CHEFS | PASTRY CHEFS | BAKERS | HORECA PROFESSIONALS
FEATURING THE 25TH EMIRATES INTERNATIONAL SALON CULINAIRE
ALONGSIDE WORLDCHEFS CONGRESS & EXPO 2022
30 MAY-2 JUN 2022 | ADNEC, ABU DHABI, UAE

IN ASSOCIATION WITH



Next year, the global chef community will have reunited for the first time in four years and only the second time ever on this continent. Don't get left behind, make your plans now!



What opportunities will you have over four amazing days?

- Meet up with thousands of topchefs from more than 100 countries
- Taste and test some of the best HoReCa products the world has to offer at ExpoCulinaire 2022
- Explore dozens of certified training and education sessions and forums
- Enjoy the talent and creativity from hundreds of competitors at the Global Chefs Challenge Finals, Emirates International Salon Culinaire and the Young Chefs National Team African Cup
- Socialize at three fantastic evening events
- Expand business development and career opportunities like never before

Destination Partner



Publishing Partner

**gulf
gourmet**



NOW SERVING PLANT-BASED

SWEET EARTH®
AWESOME
BURGER



100%
PLANT-BASED
PROTEIN

**GREAT
TASTE**
& JUICY
TEXTURE

SOURCE
OF PROTEIN

NON
GMO SOY

**ENTICING
SIZZLE ON
THE GRILL**

Register now to receive
your free samples



Connect with us
on social media



Contact

Nestlé Professional UAE: 800 595950 | Visit: www.nestleprofessionalmena.com