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## gourmet

THE MAGAZINE CHEFS LOVE TO READ

volume 14, issue 2

RISING  
KNIGHTS

MEET CHEFS **HADY NABIL**  
AND **MUHAMMED INCE**  
OF MADINAT JUMEIRAH –  
WINNERS OF BEST ARABIC CHEF  
AND BEST YOUNG PASTRY CHEF  
AT SIAL MIDDLE EAST

BEYOND  
CURRY

Interview with **Bobby Rethnakumar Geetha**, corporate executive chef at Asha's restaurants

CHEF  
SCHOLARSHIP

How the ICCA Dubai Culinary Scholarship for underprivileged chefs continues to be a success

YOUNG  
CHEFS

Pots, Pans and Boards compete for the Nestle Professional Golden Chef's Hat Award 2019



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# president's station

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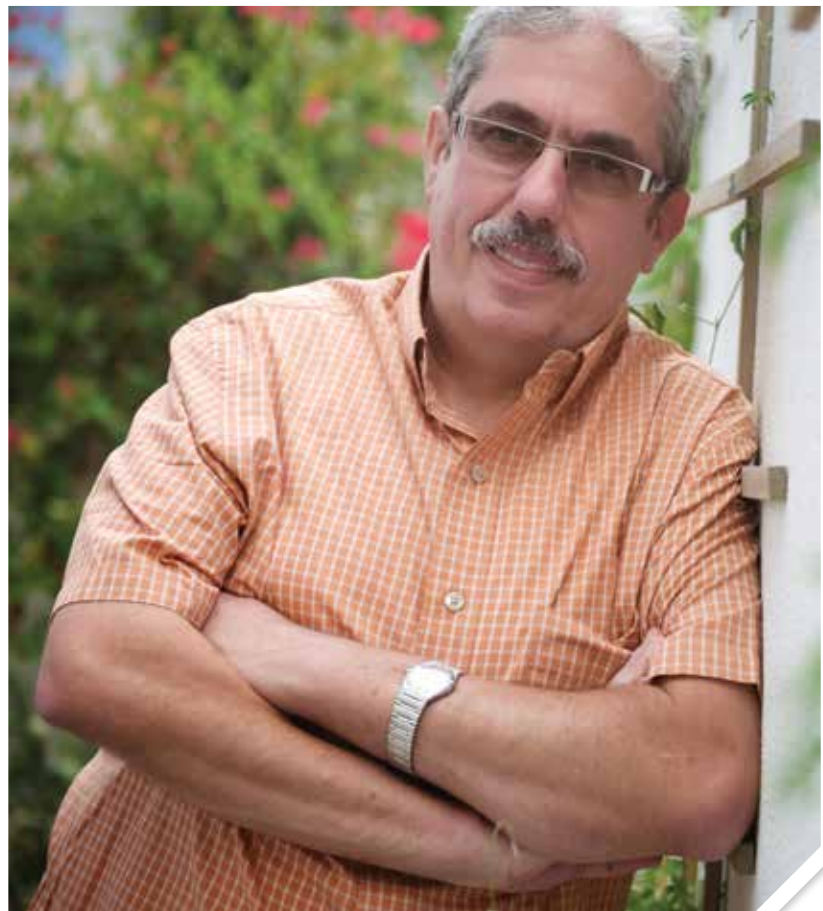
Dear fellow chefs, ladies and gentlemen,

Welcome to the February issue of our Gulf Gourmet.

I hope everyone had a great start into 2019. We look forward to a challenging year that I believe is full of opportunities to gain. I always say, the bigger the issue or challenge you face, the greater the opportunity there is to grab. So, let's grab all the opportunities that 2019 has to offer at work, for our Emirates Culinary Guild, and most importantly, in our private lives.

This February will be very different for the Emirates Culinary Guild. For the first time in our 26-year history, we will not be involved with Gulfood. February will no longer be the same. The good news is, we grabbed the opportunity which came up for us. We took the offer from a new home to set-up our International Salon Culinaire. We are now really looking forward to March. **International Salon Culinaire at ExpoCulinaire will run from March 4-6 in Sharjah.** I look forward to seeing you all in Sharjah. Just saw an update on registration and we have already 700 plus entries! This is amazing for a three-day show. And the registration is still open for chefs wanting to take part in this professional culinary competition. Looking at the registrations, I am convinced that this competition will be of a very high quality with lots of our members from the National Culinary Team competing in Sharjah and huge potential for future teams. **It's your chance to showcase your skills, as we build the Team for Culinary Olympics in Stuttgart 2020.** Do not lose the opportunity to show the Team Management your skills.

**The launch edition of Expo Culinaire is uniting all of our partners again – Equipment, Ingredients, Food and Beverage.**



Please visit [gulfgourmet.net](http://gulfgourmet.net) to browse through previous issues of this magazines. Visit [emiratesculinaryguild.net](http://emiratesculinaryguild.net) to see the latest happenings on the events calendar. And visit [www.facebook.com/wacsyoungchefs](http://www.facebook.com/wacsyoungchefs) for young chefs to be in contact with over 4,000 chefs across the globe.

Please do not miss the company profiles 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 Loucian Elias and the Coral Deira Hotel team for hosting the January meeting.

Culinary Regards,  
**Uwe Micheel**

*President of Emirates Culinary Guild  
Director of Kitchens  
Radisson Blu Hotel Dubai Deira Creek*

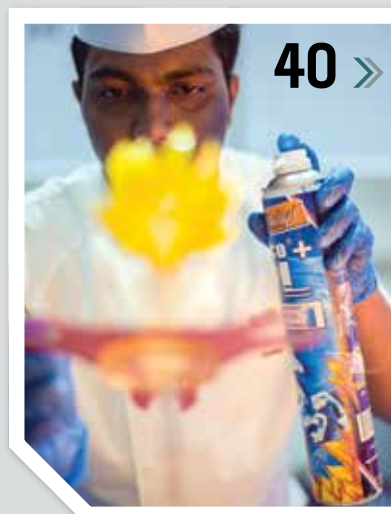


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# editor'snote

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2019 will be a make it or break it year for many in the hospitality industry. Those, who are risk averse and are waiting for the tide to turn will in all probability be washed away. And those, who use this opportunity to stand out from the crowd through the right mix of pricing, promotion and advertising will ride the tide to success.

This is our 12th year in business and we have seen the industry go through its ups and downs. But there are some – like Nestle Professional, Meat Livestock Australia, and Emirates Snack Foods – who regardless of whether they are global or local, manage to grow their market share while supporting chefs in their field.

As the exclusive 'Official Chefs Magazine' at Gulfood Dubai, as well as all the other leading F&B exhibitions in the country such as ExpoCulinaire Sharjah, SIAL Middle East Abu Dhabi and East Coast Salon Fujairah, our advice is to make the most of this opportunity. Cause only the brave can weather this storm.

Talking of the brave, we have hundreds of chefs culminating in Sharjah next month at the new venue for our International Salon Culinaire called ExpoCulinaire. These chefs will be battling it out at the culinary contest that will help them improve their skills at their workplace and better enhance the guest experience in this fiercely competitive fine-dining landscape. Make sure you are there to support the chefs.

Before that, we will see 20 chefs from 10 hotels and restaurants in the UAE, competing for the Nestle Professional Golden Chef Hat Award at the ICCA Dubai this 21st. This is an invite-only event where the finalists were selected after having proven their culinary skills over the



course of 2018. We will let you know who won the Award in the next issue of this magazine.

For those not in the know, the ICCA Dubai Scholarship is now its fourth year! Yes, the One Million Dirham Continuing Education Award for the UAE Young Chefs that is being supported by the Emirates Culinary Guild and Gulf Gourmet magazine among others is growing stronger. Read all about in from page 15 onwards. If you are a food service company looking to sponsor a chef or two, this is your opportunity to give back to the community that buys your products.

This issue brings you more images from the recently concluded SIAL Middle East as well as the full listing of the rules and regulations for next month's Salon Culinaire at the ExpoCulinaire in Sharjah. Our best wishes to all the chefs at the Golden Chef Hat Award and for the Salon Culinaire.

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

**Aquin George**  
Editor

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February 2019 **Gulf Gourmet**

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## newsbites

### Renald Epie joins Fairmont as Executive Chef

Chef Renald Epie, a French national, with over 20 years' experience in classical French cuisine at Michelin-starred restaurants, has joined The Fairmont Dubai as its culinary leader.

He began his career at age of 15 in Chicago and was a chef by the age of 21. He has worked at Alain Ducasse's Le Louis XV in Monte Carlo, The Spoon Food & Wine in Paris and La Bastide de Moustier in South of France. He has also worked in Citrus Etoile, Bar & Boeuf and Il Cortile before moving to Qatar as a private chef for the ambassador of France.

In 2013, he landed in Dubai to join the Burj Al Arab team to head-up Al Mahara, the acclaimed seafood fine dining restaurant before being promoted to executive sous chef, a role, he held for two years. He then moved to the sister property Jumeirah Al Naseem to be part of the pre-opening team. His last role prior to joining Fairmont Dubai was at Atlantis, The Palm as Executive Sous Chef.

In his new role, Chef Renald will oversee Fairmont Dubai's ten food and beverage outlets including the multi-award winning restaurants Noire and The Exchange Grill.



### Love and Fresh Air



When we saw this image of Bab Al Mansour's Valentine's Day offer, our first reaction was, where is the food? Our only guess is, when you're truly madly deeply in love, it only takes love and fresh air to live a magical life. The Moroccan restaurant is serving traditional Mediterranean delicacies prepared by the celebrity chef Choumicha this Valentine's season.

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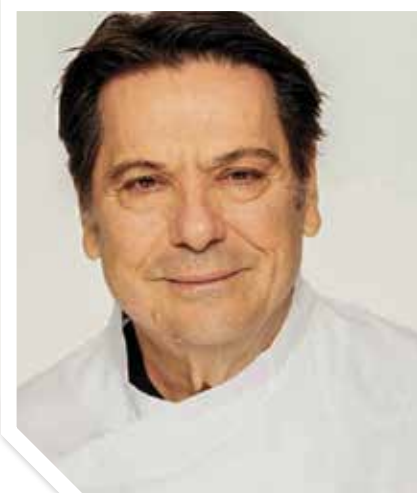
## Estiatorio Milos coming to Dubai confirms chef Costas

**M**editerranean seafood restaurant estiatorio Milos by chef Costas Spiliadis is coming to Dubai.

Originating in Montreal in 1979 and with outposts in New York, Athens, Las Vegas, Miami and London, the restaurant offers the elegant simplicity of dining seaside in Greece.

To be located in The Royal Atlantis Resort and Residences, estiatorio Milos' design includes a structure which will appear to 'float' and will be fully transparent. The restaurant will offer uninterrupted views of The Royal Atlantis' water fountains as well as the glittering Dubai skyline beyond. With claims of a lofty six-metre high ceiling, Greek marble floors, and 220 indoor seating, we will have to see it to believe it.

Chef Costas Spiliadis says, "...Dubai has been on our radar as a culinary destination with the



world's most talented chefs... The Royal Atlantis is an ideal partner in our efforts to expose the world to Greek cuisine, highlighting the most exquisite ingredients and classic preparations."

## Chef de Cuisine Bon Chaeng adds his touch

**A**ward-winning restaurant Shanghai Chic has unveiled a new extended 'Unlimited Tasting Menu' for the Chinese New Year designed by the newly appointed Chef de Cuisine, Bon Chaeng. The menu includes Kapitan, chicken rolls with Nyonya curry sauce and crispy beef tenderloin with Cantonese sweet vinaigrette to highlight a few.

It reflects Chef Chaeng's experiences across Thailand, Maldives, and Malaysia. "...the menu carries different dishes from across Asia perfectly encapsulating what Shanghai Chic is," said Executive Chef Ansgar Werneke.



## Campbell Gray hotels appoints Alan O'dea as MD

**A**lan O'Dea has taken over the reigns at Campbell Gray Hotels as Managing Director. He brings with him 20 years of experience in the hospitality sector. The Irishman with a degree from Galway-Mayo Institute of Technology most recently spent 12 years with the Swiss-based Mövenpick Hotels & Resorts, including the role of Senior Vice President Africa.

He was previously Regional Director of Revenue Management France for InterContinental Hotels Group and Director of Revenue Management for Le Meridien Hotels in Paris.

Campbell Gray Hotels' flagship properties include Le Gray in Beirut, Campbell Gray Living Hotel & Residences in Amman, Jordan, The Phoenicia in Malta, and the soon to open, The Merchant House in Bahrain.

O'Dea joins the team at a particularly exciting time as The Machrie Hotel & Links in Islay, Scotland and Alex, a Campbell Gray Hotel on Lake Zurich, Switzerland joins the portfolio. The founder of Campbell Gray Hotels, Gordon Campbell Gray, retains an integral role in the company.





# ICCA Dubai Culinary Scholarship

A dream that continues to be realized...

**N**ow in its 4th year, the One Million Dirham Continuing Education Award for the UAE Young Chefs – an Innovative Education – Industry initiative undertaken by International Centre for Culinary Arts - ICCA Dubai continues to be commended by both hospitality industries in the UAE as well as the Chef Association & Bodies the world over, as a true embodiment of giving back to the industry.

Started as a career-long dream and long-cherished goal of both Chef Uwe Micheel, Director of Kitchens, Radisson Blu Dubai Deira Creek and Chef Andy Cuthbert, Chairman of Emirates Culinary Guild, together with Sunjeh Raja, Director and CEO of ICCA Dubai, this Culinary Scholarship Program is a tangible step in bridging skill gaps across the industry.

Executed in strategic partnership with the Emirates Culinary Guild, World Association of Chefs Societies (World Chefs) and City & Guilds London, the 52 week 'Day Release Program' delivers ICCA Dubai's International Chef Training Program (ICTP), City & Guilds



International Vocational Qualification (IVQ) Level 2 Diploma in Food Preparation & Culinary Arts.

The program increasingly recognizes the importance of encouraging many more aspiring chefs as this initiative was set up with the aim to provide everyone an equal opportunity to achieve their dreams and not be limited by their means, to share knowledge, expertise, experience and capabilities to develop a sustainable

workforce and strive for excellence through innovation, developing a socially inclusive working environment for the long-term, it has also uplifted the quality of output at their work environment which has been noticed by their peers and seniors as well.

It is all about giving the very best, to do what you love and are passionate about... as together we can make lives happen!



### The participating hotels in this year's double intake include

Radisson Blu Hotel, Dubai Deira Creek

Marriott Harbour Hotel, Dubai

Shakespeare and Co. Dubai

JW Marriott Marquis Hotel, Dubai

Pierchic, Jumeirah, Dubai

COYA Restaurant, Dubai

The Westin Dubai Mina Seyahi

JA Resorts & Hotels, Dubai

Emirates Flight Catering (EKFC) Dubai

La Serre Bistro, Vida Downtown, Dubai

Rixos Bab Al Bahr Hotel, RAK

Yas Viceroy, Abu Dhabi

Madinat Jumeirah Resort, Dubai

Etihad Airport Service Catering, Abu Dhabi

Bulgari Hotel & Resorts, Dubai

Renaissance Downtown Hotel, Dubai

Jones the Grocer, Dubai

Millennium Plaza Hotel, Dubai

Fairmont the Palm, Dubai

Towers Rotana, Dubai

Media One, Dubai

Hyatt Regency, Dubai

Gates Hospitality, Dubai

The Taj Dubai

Kempinski Hotel, Ajman

Four Seasons Resort, Dubai

The Ritz Carlton, Dubai

Shangri-La Hotel, Dubai

Landmark Group, Dubai

Rmal Hospitality PJSC, Dubai

Atlantis the Palm, Dubai

Jumeirah Restaurants, Dubai















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# TOUGH LOVE

The young duo from Chef Tom Aikens' Pots, Pans and Boards in JBR are this month's challengers for the ongoing Golden Chef Hat Award

## Chef Kasun Hirantha

The 29-year-old Sri Lankan, who works as Demi Chef De Partie – Pastry at Pots, Pans & Boards, JBR, has been with the restaurant for three years.

"I have always enjoyed cooking and that's why I began my career by completing a formal culinary training from the Asian Lanka Hotel School in Colombo," says Chef Kasun.

His elder brother is a pastry chef too and

has been his guiding force. A veteran of 11 years in Dubai, his big brother is currently employed at the Kempinski. He says, "His guidance has helped me make the right move every step of the way. Another brother of mine, who is not a chef, owns a restaurant in Sri Lanka. My dad is a retired military man and my mom passed away six years ago."

Chef Kasun spent the first 4-5 years of his career working in Sri Lanka for properties such as the Taj Samudra

Colombo, Romantic Garden Hotel in Negombo and the Club Palm Bay. Watching his growth, his brother helped him get his first job in Dubai at the Westin Mina Seyahi Steakhouse.

"The main difference between a hotel and a standalone restaurant is that latter helps you focus on being fast and organized. In a hotel you are assigned a specific job but here you get to do multiple things. That's the main reason why I joined Pots, Pann & Boards. Here





**Kasun Hirantha**

you learn from Chef Tom, who is the mastermind behind this concept. He is a perfectionist."

For this competition, Chef Kasun has "baked" a cheesecake. He has used the KitKat mix for the base and top. "I made my own chocolate crumble and blended it with KitKat. This is the first time I ever tried something like this."

### **Chef Tiran Rathugama**

Chef Tiran is also a Demi Chef at Pots, Pans & Board and has been with the property for two out of the four years he has worked in the city of Dubai. The 28-year-old previously worked at the Boardwalk housed within the Dubai Creek Golf and Yacht Club and focused his skills on Italian cuisine.

Having dedicated over a decade of his

life to the culinary trade, he says, "I was initially attracted to the hotel industry for the wrong reasons." He loved to see the clothes and money that is usually associated with the industry. It was only when he began working that he realized how tough a job it really is.

Following a one-year course at the Swiss Lanka Asian School, Colombo, Chef Tiran worked at the Club Palm Bay for 6 years – first as an intern, then kitchen helper, trainee cook, Commis III, Commis II and Commis I before making it to Dubai.

"This is my first standalone restaurant experience, and here we have to be in-charge of everything, from delivery to creating the dish. I want to learn more and what better opportunity than to work for world-renowned celebrity chef Chef Tom Aikens. If at all I move from

**Tiran Rathugama**

here, I will have to be to work under another equally powerful Chef."

Nobody in his family or immediate relatives are in the hotel industry. In fact, even though his family appreciated his cooking they don't him enter the kitchen. "They think I use ingredients lavishly whereas they are very prudent when it comes to using things," he says.

For the competition, he wanted to make a colorful dish with a pan-fried Seabass at the core of it.

In the future, Chef Tiran wants to follow in Chef Tom's footsteps and open his own restaurant. "Working here has helped me overcome my fears and I am no longer afraid of trying new things or experimenting. I too want to create a fusion of Asian and British cuisine."



## PAN SEARED SEA BASS WITH BROCCOLI PUREE AND THAI FOAM

### Ingredients:

Sea Bass	160 g
Salt	2g
Pepper powder	1g
Oil	10ml

### THAI CURRY FOAM

Cumin powder	2g
Coriander powder	2g
Lemon grass	10g
Shallots	40 g
Garlic	8 g
Green chili	5g
Ginger	8g
Coriander leaves	50g
Lime juice	20ml
Lime leaves	3g
Galangal grated	10g
Green pepper corn	5g
Maggi coconut powder	70g
Water	35g
Corn oil	10ml

### POTATO SCALLOPS

Maris piper potato	80g
Butter	15g
Thyme	2g
Salt	2g
Pepper	1g

### BROCCOLI PUREE

Broccoli	100g
Fish stock	50ml
Salt	2g
Butter	15g
Cooking cream	20ml

### ZUCCHINI RELISH

Yellow zucchini julienne	5g
Green zucchini julienne	5g
Tarragon	2g
Lime juice	5ml
Red chili julienne	2g
Salt	2g
Olive oil	10ml

### For Garnish

Cooked broccoli florets	25g
-------------------------	-----

### Method

#### THAI PUREE

- ♦ Mix all the ingredients together except coconut milk powder and corn oil.

- ♦ Grind to a smooth paste and sauté the puree in a pan with corn oil to remove the raw flavor.
- ♦ Mix coconut milk powder with water and add into the pan and cook the mixture for 10 minutes.

### BROCCOLI PUREE

- ♦ Boil the broccoli in fish stock with salt and butter.
- ♦ Once cooked, blend to a smooth puree and finish with cooking cream.
- ♦ Rapidly cool down to prevent discoloring.

### POTATO SCALLOPS

- ♦ Peel and slice the potato.
- ♦ Cook in butter until soft and seasoning.

### ZUCCHINI RELISH

- ♦ Mix all ingredients together to get marinated.

### ASSEMBLING

- ♦ Season the sea bass and pan sear with oil until the skin gets crispy.
- ♦ Plate accordingly using broccoli puree, potato scallops, Thai foam and top with relish



## BLACK FOREST CHEESE CAKE

### Ingredients:

#### CHEESE CAKE

Cream cheese	550 g
Castor sugar	150 g
Egg yolk	1 pc
Egg white	2 pc
Corn flour	5 g
Whipped cream	30 g
Flour T55	30 g
Orange zest	2 g
Lemon zest	2 g
Vanilla pod	1 pod

#### BLACKBERRY SORBET

Blackberry puree	500 g
Water	120 ml
Castor sugar	80 g
Dextrose	18 g
Glucose powder	18 g
Stabilizer	3 g

#### COCOA CRUMBLE

Flour T55	100 g
Kit Kat chocolate	50 g
Castor sugar	100 g
Butter	100 g
Cocoa powder	50 g
Salt	1 g

#### RASPBERRY GEL

Raspberry puree	250 g
Water	100 ml
Castor sugar	50 g
Agar agar	2 g

#### BLACKBERRY GEL

Blackberry puree	300 g
Water	100 g
Castor sugar	50 g
Agar agar	2 g

### Method

#### CAKE

- ♦ Mix cream cheese and sugar and

combine well. Gradually add eggs, flour and corn flour.

- ♦ Add whipped cream and mix well. Fold rest of the ingredients and bake in the grease proof ring mold for 100 degree for 45 minutes.

#### COCOA CRUMBLE

- ♦ Mix all ingredients together and bake in the oven for 12 minutes at 170 degrees. Once it cools down break it into a crumble.

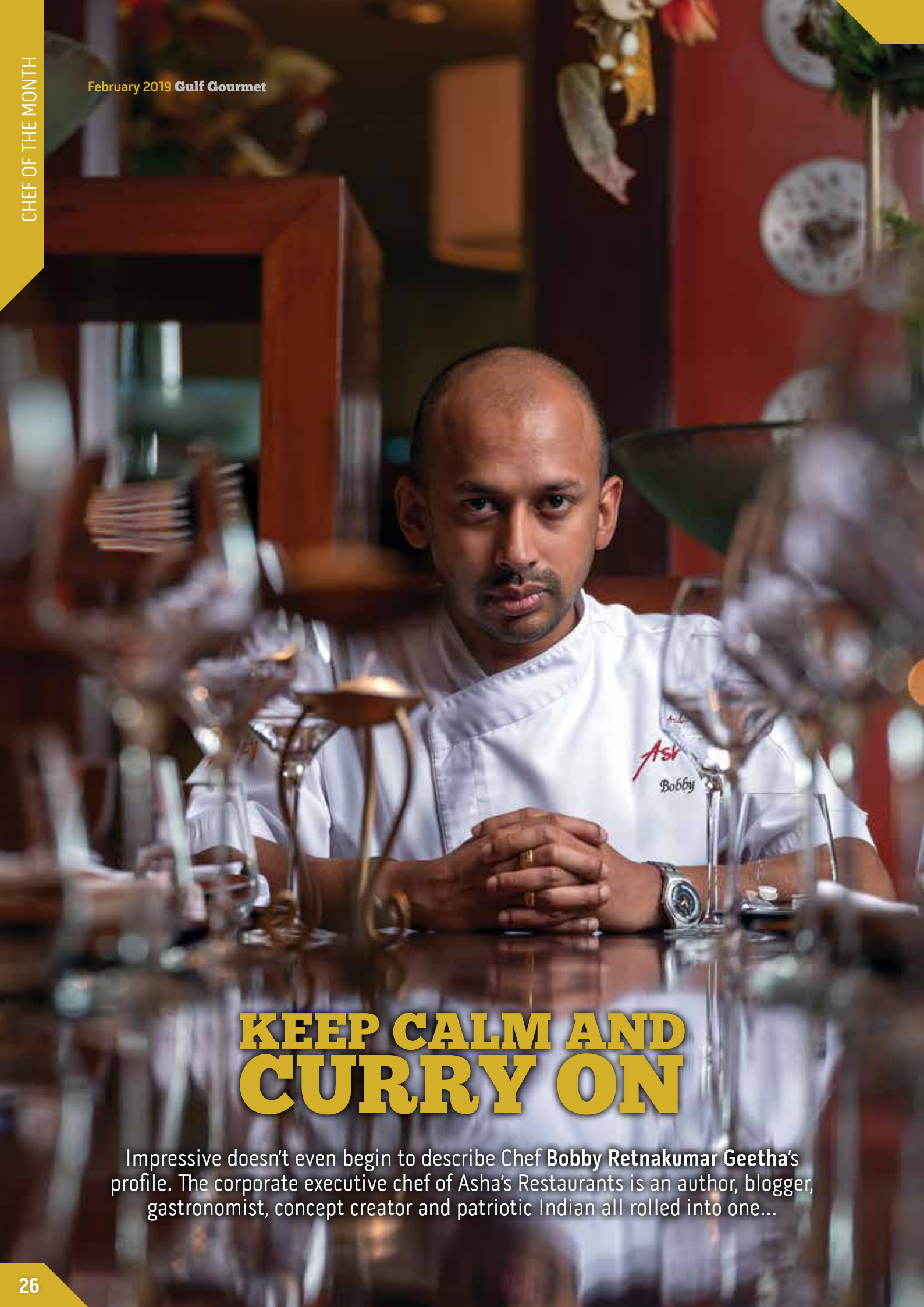
#### BLACKBERRY SORBET

- ♦ Combine blackberry puree and water and bring to boil to 40 degree.
- ♦ Once reach the temperature add sugar, glucose, dextrose and stabilizer and bring back to 80 degree.
- ♦ Cool down and freeze and churn in the PacoJet to a smooth sorbet.

#### GEL

- ♦ Mix and boil all the ingredients and later cool down to set in the chiller.
- ♦ Once set blend to a smooth consistency.



February 2019 **Gulf Gourmet**

# KEEP CALM AND CURRY ON

Impressive doesn't even begin to describe Chef **Bobby Retnakumar Geetha's** profile. The corporate executive chef of Asha's Restaurants is an author, blogger, gastronomist, concept creator and patriotic Indian all rolled into one...



**W**ho can resist Indian food? Some like it hot while some like it simple. Yet, Indian cuisine is loved the world over for its delicious interplay of spices and flavours.

One of the greatest fans of this cuisine is Bobby Retnakumar Geetha. What's more, he has made it his life's mission to ensure that traditional Indian food is embraced globally with the widely open arms it deserves. Hailing from the south Indian state of Kerala, known for its pristine beaches and its fresh aromatic spices, Chef Bobby has launched a multi-pronged campaign to promote his country's diverse cuisine.

A published author and blogger, he currently serves as the corporate chef of Asha's Restaurants. For those who don't know, the restaurant chain is owned by Asha Bhosle, a world-renowned singer from Bollywood. Asha's restaurants are delighting gastronomes across Dubai, Abu Dhabi, Bahrain, Kuwait, Qatar and Saudi Arabia in the Middle East as well as Manchester and Birmingham in the UK.

The restaurant chain has a formidable champion in Chef Bobby, who brings with him an impressive profile. A BBC Masterchef Professionals quarter-finalist, a UK National Chef of the Year 2016-17 semi-finalist and ex-staffer of two Michelin-star restaurants, the Indian chef has quite a few feathers in his well-decorated hat.

But that is today.

Culinary was far from a career idea when Chef Bobby was growing up in Trivandrum in Kerala. Academics was the way to go, went the family wisdom. "Even now, my mother hasn't quite



**Even now, my mother hasn't quite accepted that I am a professional chef. But my father was more relaxed about it**

accepted that I am a professional chef. But my father was more relaxed about it," says the 36-year-old chef. Food shows and good cooking triggered a fascination in a young Chef Bobby. A loving association with food also came from his mother's home-cooked delicacies.

After considering regular career options including computer programming, Chef Bobby decided he wanted to indulge in lifelong creativity. The idea of professional cooking took seed. "I joined the Institute of Hotel Management and Catering Technology to study hospitality. The initial few days were tough. I had to stand for 14-15 hours straight and my feet would swell up. But the thought of quitting didn't cross my mind even once."

When campus recruitments started, Chef Bobby was lapped up by the Taj group, a prestigious hotel chain in India. Although he was a management trainee at Taj Kovalam, he ran the show as the second in command over three years.

Later, when he spotted an ad seeking a chef for a fine dining restaurant in the UK, Chef Bobby tried his luck. And succeeded! Saffrons in Channel Islands

is still doing well. "The head chef there was French. So I learnt to use French techniques to enhance flavours. I worked there for two and a half years."

A stint with Accor in Liverpool came next, followed by Sofitel and Hilton in London, among several others. Chef Bobby also spent a month at the two-Michelin-star Noma in Denmark, considered to be the world's best restaurant, and at Michelin-star restaurants Dinner by Heston Blumenthal and Belmond Le Manoir aux Quat'Saisons. "I want to bring all these unique experiences to Indian cuisine."

As a step towards this goal, Chef Bobby moved to Dubai in September 2017 to join Asha's Restaurants as the corporate executive chef. The first thing he noticed was how Dubai had an extremely talented bunch of Indian chefs. "I prefer traditional Indian food, albeit with modern flavours. Fusion food is really not my thing. You can, of course, experiment with different ingredients and ideas. Like our camel biryani. We slow cook camel meat for 15 hours and it just melts in your mouth."

Asha's has 17 outlets across the Gulf region and two in the UK. Chef Bobby audits and trains chefs across outlets. "My teams are great and our staff members have a go-getter attitude, which I like very much."

Although Chef Bobby likes to push boundaries when it comes to the menu, he avoids trying to fix what is not broken. "Here at Asha's, we don't tamper with popular dishes. All we do is try to improve the quality. Someday, we want to be the top restaurant in Dubai in terms of service, food, ambience...the entire experience."

The job is hectic and frequent travelling is a requirement of the role. But Chef Bobby has a supportive family that understands his passion for the culinary arts. "I have two daughters. My wife understands the pressures of the job because she used to work with me at the Taj and she has also trained as an air hostess."

In between all these things, the versatile chef also manages to find the time to run an online magazine - Fine Dining Indian is all about Indian cuisine and Indian chefs. In addition, he has authored two books – Beyond Curry and Indian Cuisine Small Sharing Plate Revolution. There's also a Youtube channel dedicated to the cuisine. "I will continue to do whatever I can to promote Indian food. We have such a rich and varied cuisine and it would be a shame to not share it with the world."



**Attitude is what separates the winners from the others. Develop the right attitude and success will follow**

Having learnt from his extensive experiences, Chef Bobby advises young chefs to be patient and work hard. "Keep your head down and trust the experience of seniors. Don't argue unnecessarily. There are reasons why you are asked to do something in a certain way. Ask instead of thinking you know best."

Questions are the best way to learn, he adds. Stepping back and taking stock of stressful situations is a habit that could help young chefs cope with the demands of the job. "Attitude is what separates the winners from the others. Develop the right attitude and success will follow."

Unlike most ambitious chefs, Chef Bobby has no plans right now of opening his own restaurant. Instead, he enjoys developing concepts for other food entrepreneurs. "I don't want to be stuck to one concept or idea. Consultancy is so much more exciting. It allows you to experiment with different concepts."

Irrespective of where his path takes him, one thing will stay unchanged - his marriage to Indian cuisine will remain a lifelong commitment. "In which other cuisine can you find such an eclectic blend of flavours and cultures? It's a story worth telling." Just like his own.











# RISING KNIGHTS

In absolute numbers, they're too young. But in ability and attitude, Chefs **Hady Nabil** and **Muhammed Ince** of Madinat Jumeirah are wise beyond their years. The Best Arabic Chef and Best Young Pastry Chef share their recipes for sustained success...

**T**hings work out best for those who make the best of how things work out'. Sounds rather philosophical, doesn't it? But you have to look no further than Hady Nabil and Muhammed Ince to see that these words carry an effective life lesson.

When life gave them lemons, they made lemon meringue. A rather tasty one at that. It's their never-say-die attitude that made Chef Hady the winner of the



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Best Arabic Chef and Chef Muhammed the Best Young Pastry Chef at the SIAL Middle East, held in Abu Dhabi last December.

A lot of support and an encouraging environment came from Madinat Jumeirah C&I, which is known for its expertise in event organising and catering. While Chef Hady is a commis chef in the Arabic kitchen at Madinat, Chef Muhammed works in the central pastry kitchen as junior sous chef.

Their vocations might be different but what the two have in common is passion, a strong work ethic and motivation. And their stories reflect that...

### **HADY NABIL**

An Egyptian born and raised in Ras Al Khaimah, UAE, Chef Hady is a talented amalgamation of the two cultures. He's just 26 but has wisdom far beyond his age.

In his childhood, Chef Hady was inspired by his mother's profession to get into the medical field. "My mother is a nurse and I wanted to be a doctor," he recalls. "But I did not get admission in the medical college I wanted, so I decided to make a career out of the other thing I liked – food." The competitive streak in Chef Hady became obvious in his early years. "I would challenge my mother in the kitchen, claiming that I could cook better than she did," he laughs.

Family members would agree; he was the best chef in the family. His is a family of diverse careers. "My father worked in an electric vehicles company but somehow that held little interest for me." Two of his three siblings – a brother and two sisters – also took different career paths. "My brother is into computer programming and one of my sisters is a teacher. I guess we all had an upbringing that encouraged independent career choices."

With the completion of high school in Ras al Khaimah, where he grew up, Chef Hady made a decision to formally







Simplicity is key. And you have to work smart, not hard. There is a lot of pressure and if you try to do everything then you will waste precious time



study food. Answering the call of his Egyptian roots, he headed out to Cairo to study hotel management at Helwan University. In 2014, he graduated as a bachelor of hotel management. To further hone his skills, he also obtained a diploma in culinary arts from the Culinary Training Centres, run by the Egyptian Chefs Association. "During my graduation years, I tried to get as much training as I could. I started stewarding, working in multiple casual dining restaurants in Cairo, learning a lot." Radisson Blu and Novotel are among the notable properties he trained at.

Post graduation, Chef Hady had to serve in the army for a year. Yes, you guessed it – he headed for the military kitchen. In 2016, he returned to the UAE, securing a job at the Madinat Jumeirah. "My current executive chef, who I had walked up to and introduced myself when in Cairo, helped me get this job. In these couple of years, I have worked in the cold kitchen and the hot kitchen. We do some of the biggest events in the UAE. So there are many opportunities to learn."

For Chef Hady, culinary competitions are

also a way to learn cooking techniques and how to work under pressure. Winning the best Arabic chef did not come easy. "I participated in the hot and cold mezze, Emirati cuisine and the five-course meal categories. I got bronze medals in the first two categories and a silver in the five-course meal." From beetroot moutabel to quinoa with chickpeas to lobster with beetroot ravioli, most of Chef Hady's dishes at the competition were inspired by an inclination for healthy food. "Simplicity is key. And you have to work smart, not hard. There is a lot of pressure and if you try to do everything then you will waste precious time." Staying calm and looking for the simplest and most efficient way to get things done could be the differentiator.

Support from family and colleagues also goes a long way in encouraging a chef. "I am lucky to have good colleagues who support me in every way they can. And of course, there's my loving family that always has my back."

When it comes to his personal palate, Chef Hady stays true to his roots. "I love

eating Egyptian food but I like to cook continental food. I want to go deeper into that kind of cooking."

Attitude and ability, this Egyptian has all the right ingredients.

## MUHAMMED INCE

Perseverance is Chef Muhammed Ince's middle name. Try, try, try again...and then try some more, is a motto he lives by. If you consider how well that has worked out for him, it might not be a bad philosophy to live by.

Winner of the Best Young Pastry Chef Award at the SIAL, Chef Muhammed has quite an impressive CV at a young age of 25. Each effort is a step towards a bigger goal. He hopes to become an executive pastry chef within the next five years – an ambitious target that he's willing to work hard for.

Of course, it's a long road ahead. But the road behind him is also quite long. Born in Ankara in Turkey, Chef Muhammed hadn't imagined that his love for cooking shows on TV would steer him towards a culinary career. "There were no chefs in my family. My mother is a homemaker and my father has a water trading business. My parents were very disappointed when I told them I wanted



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to be a chef," says the budding chef.

The oldest of three kids, Chef Muhammed was under pressure to set the right academic precedent for his siblings. His parents tried to dissuade him from adopting cooking as a profession. Some family drama followed but a decisive Chef Muhammed stuck to his decision.

Enrolling in the Anadolu University for a hotel management degree course, he spent four years studying the fine art of cooking. There was the option of switching to more comfortable sections of the hospitality industry but Chef Muhammed was clear the kitchen was where he belonged.

"During my study years, I trained in

pastry at several restaurants in Turkey like Divan Hotel, Papillon Zeugma and Wall Restaurant." After graduating, Chef Muhammed saw an opportunity when JW Marriott opened a hotel in his hometown. Getting a job there, however, was no cakewalk. "I almost 'pestered' them into giving me a job. I mailed the executive chef repeatedly, contacted their recruitment department several times. I guess they eventually saw how determined I was and gave me the job." JW Marriott did not regret the decision. Within the three years that he worked there, he climbed from commis chef to demi chef de partie.

In mid-2014, the Turkish chef joined the pre-opening team of Raffles Hotel in Istanbul. "I had gone to Istanbul a few times and I had really liked the city.

After a year and a half of working there, I moved to Dubai." Fairmont the Palm signed on Chef Muhammed as a chef de partie in the pastry section. There, he was responsible for taking care of the pastry needs of six outlets.

In October last year, he moved to Madinat Jumeirah.

Chef Muhammed was quick to make his colleagues proud. At the SIAL, he participated in four categories. His pineapple banana display won him a gold in the display category. A chocolate bonbon, a pineapple orange hole cake and a mango passionfruit tiramisu clinched him three bronze medals in three other categories. And this resulted in him being declared the Best Young Pastry Chef.



Young he may be, but Chef Muhammed is a rather old hand when it comes to culinary competitions. He has even participated in contests in Portugal and Russia. "I love the professionalism you get to see in culinary competitions. Everything is well organized and you experience the best-in-class techniques and styles."

Chef Muhammed believes that preparing extensively for competitions is the most important step towards a win. One trick he swears by is picking dishes that appeal to universal palates. "Don't pick niche ingredients that only some people like. Stick to stuff that everyone enjoys. For example, lavender. Some people love it, others don't. But mango, for instance, is a universal favourite. The chances of you winning with a popular flavour are much higher."

Other than creating palate teasers, he enjoys giving people a visual treat through chocolate showpieces. "Creativity is my comfort zone. The more I can create, the happier I am."

Congratulations to the two promising talents and a pat on the back to Madinat Jumeirah for harnessing their potential!





## French Culinary innovations take centrestage this month

Over 70 F&B companies to showcase their culinary products and four French pavilions are set up for dairy, meat & poultry, beverages, and world food

**B**usiness France, the national agency supporting the international development of the French economy, will be exhibiting across 4 French pavilions at Gulfood 2019. The region's renowned F&B trade show will showcase products of over 70 French brands and companies. This year, many of them that introduced their products in the year's past are returning, whilst new companies have come on board to present their new offerings in the world of F&B.

France renews its participation to Gulfood this year to offer the region the best F&B products while introducing new brands and the latest developments from other popular and well-established companies. On an area of 900 square meters, 4 sections will be dedicated to showcase a variety of the exhibitors categorized by dairy products in Hall 1, meat & poultry in Hall 3, beverages in Za'beel Hall and world food in Sheikh Saed Hall.

The Middle East market is gaining importance for France and this year's strong French participation in Gulfood demonstrates that fact. More than 1,4 billion USD were exported directly into the GCC area, with Saudi Arabia being the 17th market for French savoir-faire and UAE as the 24th. Imports into the UAE from France have grown by over 213 % since 2010 to reach more than USD 446 million in 2017. France is the second largest European supplier to the UAE F&B sector.

Globally, France is a key player in numerous F&B segments and has a variety of product ranges that are well



tailored for the region. Out of the most famous are the dairy and the bakery sectors. It is also a worldwide leading country in breeding cattle, sheep, goat and poultry holds, whose sector forms a large portion of the country's gross national product.

European leader in fruit & vegetable (with an average of 9 millions of tons produced per year), France leads by investing in innovation, to exploit the benefits of these products in terms of a healthy and responsible diet and to increase consumer orientation towards health, well-being, authenticity and biodiversity.

French foodstuff companies specializing in such products will particularly be of focus at Gulfood 2019.

Marc Cagnard, Managing Director at Business France Middle East said, "In France the F&B export industry is vital

for our sustainability and it is something we work on and produce with passion. We will be bringing this passion once again to Gulfood with our participation in 2019. We have been strong supporters of this trade show since 1987 and will continue our commitment to foster everlasting F&B business between France and the region. Our returning and new exhibitors are very excited to present some of their latest products that have been launched and to meet with prospective partners from across the region".

Food industry is the first industrial sector in France. As a traditional strength of the French economy, it is the 6th largest direct exporter worldwide with USD 68.5 billion; furthermore, a large range of products are traded by other market places, showing the importance of French production interest in making business.





## Leadership & families

An annual meet was convened recently by the Emirates Culinary Guild for its leadership team and families. The event also marked as a farewell tribute to Chef Henricks. Here are images from the fun gathering earlier this month.







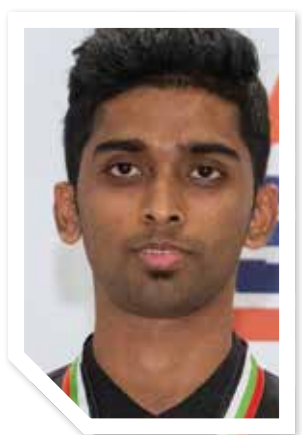
## SIAL SUCCESS

Continuing from last month, we bring you the masterpieces and memories captured at the recently concluded La Cuisine Du Sial 2018, held in Abu Dhabi.



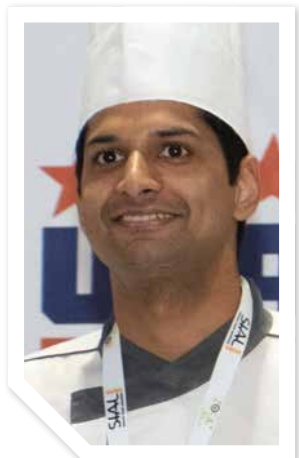


















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# newmembers



Syed Najam Kazim, Head of Sales- HoReCa with Chander Dudeja, CEO, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

**G**ulf Processing Industries, a part of the prestigious Sharaf Group has been at the forefront of manufacturing food for over a decade in the UAE. Our state-of-the-art facility is spread over 75,000 sq ft, it houses its own Production, Packing, R&D facility, and a Distribution Centre. Our strength lies consistent product quality, product innovation and quick turn arounds. We are approved suppliers for Carrefour, Delmonte, Yum, and our quality certifications include Halal, BRC, FSSC 22000:2010, HACCP, ISO 22000:2005, Kosher, & SGS.

Our technical expertise is brought to life



through our flagship brand HERMAN and other brands Marc / Cappana. Widely present across 35 countries, HERMAN has been spreading the goodness of taste and food through its extensive food lineup in the Retail and HORECA channels.

Some of our star categories include Tomato Ketchup, Mayonnaise, Peanut Butter, Flavoured Oats, Cordials,

Speciality and Ethnic Sauces. We take great pride in being pioneer manufacturers of Nut Spreads in this region. Our spreads have a huge variety of flavours capturing the richness of Almonds, Pistachios, Cashews amongst many.

Gulf Processing Industries also caters to private labels across the globe and works with well known brands in the region and globally.

For further details please visit our websites:

[www.gulfpro.ae](http://www.gulfpro.ae)  
[www.herman.ae](http://www.herman.ae)



## THE EMIRATES SALON CULINAIRE 2019

Date: 4th to 6nd March 2019 - Venue: Expo Centre Sharjah

### Briefs of the Classes for Entry

#### Resume Of Classes for Entry Class No. - Class Description

- 01 Cake Decoration – Practical by Master Baker
- 02 Wedding Cake Three-Tier- by Pristine
- 03 Four Plates of Dessert - Nestlé Docello
- 04 Pastry Showpiece
- 05 Bread Loaves and Showpiece by Master Baker
- 06 Petites Fours, Pralines by Master Baker
- 07 Chocolate Carving Showpiece by Seville
- 08 Fruit & Vegetable Carving Showpiece by Barakat Quality Plus
- 09 Open Show Piece
- 10 Five-Course Gourmet Dinner Menu by USMEF
- 11 Four-Course Vegetarian Menu by
- 12 Tapas, Finger Food and Canapés by
- 13 Blank
- 14 An Arabian Feast Edible Buffet by USAPEEC
- 15 Individual Ice Carving
- 16 Ice Carving Team Event
- 17 Practical Fruit & Vegetable Carving by Barakat Quality Plus
- 18 Dressed Lamb - Practical Butchery by
- 19 Arabic Mezzeh - Practical Cookery by Rahma
- 20 Fish & Seafood - Practical Cookery by MITRAS
- 21 Beef - Practical Cookery by USMEF
- 22 Emirati Cuisine – Practical Cookery by HK Enterprises
- 23 HUG Savoury Creations
- 24 HUG Sweet Creations

The following two classes (25 &

26) are for entry only by those competing for the Young Chef of the Year Powered by Debel Foods USA

- 25 Dressed Chicken & Dressed Fish Practical Butchery
- 26 Egg cookery Practical cookery
- 27 Chicken - Practical Cookery – by USAPEEC
- 28 Far Eastern Creations Practical cookery by Nestle
- 29 Practical Cookery sandwiches by Unilever Food Solutions
- 30 Mocktails by IFFCO
- 31 French Cheese Board Black box competition

### Practical Pastry

#### Class 01: Cake Decoration – Practical by Master Baker

1. Two hours duration.
2. Decorate a pre-baked single cake base of the competitor's choice.
3. The Theme for the cake decoration will be " Inspired by Dubai"
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. 50 Points will be deducted for non compliance

### Pastry Displays

#### Class 02: Elegance Stylish Wedding Cake –Three Tier 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 or platforms)
10. Pristine Ingredients supplied by the sponsor shall be mandatory to be used, competitors must use at least one of the following:
  - a. *Vanilla Sponge Cake Mix*
  - b. *Chocolate Sponge Cake Mix*
  - c. *Red velvet cake mix*
  - d. *Vanilla Cream Cake Mix*
  - e. *Chocolate Cream Cake Mix*
  - f. *Optional to use any of the following*
  - g. *Real dark chocolate (60% cocoa) easy melt buttons*
  - h. *Real Milk chocolate (35% cocoa) easy melt buttons*
  - i. *Delicia Custard Cream Mix (can be used for lemon curds etc)*
  - j. *Icing Sugar*
  - k. *Pristine Cake Margarine*
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

### Class 03: Plated Dessert by Nestlé Docello

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. One of the plates must use **Nestlé Docello** as the main ingredient.

### 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 may be 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 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 by Seville

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 by Barakat Quality Plus

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 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: Four-Course Vegetarian Lunch Menu

1. Present a plated four-course

vegetarian meal for one person.

2. Suitable for lunch service in a high end restaurant
3. The meal consist of:
  - > **An appetizer**
  - > **A 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. Two types of cheese only must be used in the creation of the menu. 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: Presentation of Tapas, Finger Food and Canapés

1. Exhibit 6 varieties. Weight Between 10-20 grams per piece
2. Six pieces of each variety (total 36 pieces)
3. Three hot varieties.
4. Three cold varieties.
5. Two types of **Dairy** cheeses only must be used in the creation of these dishes. Proof of purchase needs to be brought if sponsored 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
6. Hot food presented cold
7. Food coated with aspic or clear gelatin for preservation
8. Presentation on suitable plate/s or platter/s or receptacles.





9. Six pieces should correspond to one portion.
10. Name and ingredient list (typed) of each variety required.
11. Maximum area 60cm x 80 cm.

#### **Class 14: An Arabian Feast Edible Buffet by USAPEEC-refer to supplementary rules**

1. Please refer to additional rules.
2. First 10 teams to apply will be eligible
3. Organizers shall supply 10kg USA Chicken Quarters to be used by the team
4. There will be no entry fee for this class, in respect of the cost of producing the buffet

### **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 by Barakat Quality Plus**

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: Dressed Lamb - Practical Butchery**

1. Prepare a whole, fresh, dressed lamb carcass into various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice.
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Competitors must use the fridges provided to store their finished cuts prior to judging
4. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
5. Organisers will supply the dressed lamb for this class.
6. Each competitor will have one banquet table (supplied by the organisers) on which to work.
7. No power tools permitted.
8. Competitors to supply their own:
  - > **Tools and knives**
  - > **Twine or netting**
  - > **RED cutting boards (this is a municipality requirement and will be strictly enforced)**
  - > **Garnishing**
  - > **Display trays**
  - > **Sundries**
9. Time allowed: two hours
10. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.

11. Cuts required by the organisers are:
  - a) *Neck slices or Neck boned.*
  - b) *1 x shoulder, boned and rolled, tied or netted ready for roasting.*
  - c) *3 pieces shoulder chops.*
  - d) *Spare ribs.*
  - e) *1 x 8 rib Frenched rack.*
  - f) *Mid-loin chops from a short loin*
  - g) *1 x Eye of Loin.*
  - h) *1 x Tunnel-boned leg tied or netted for roasting.*
  - i) *1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.*

#### **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.
3. There is a 5-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](http://www.worldchefs.org)).
13. Competitors are to provide their own pots, pans, tools and utensils.
14. 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.
15. The following types of 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.*
16. No pre-cooking, poaching etc. is allowed.
  17. No ready-made products are allowed.
  18. No pork products are allowed.
  19. No alcohol is allowed.

20. 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
21. 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.
22. Two copies of the recipes - typewritten - are always required.
23. Submit one copy of the recipe/s to the clerk when registering.
24. Submit one copy of the recipe to the duty marshal at the cooking station.

### Practical Cookery

#### Class 19. Mezzeh – Practical Cookery by Rahma Olive Oil

1. Time allowed: 60 Minutes
2. Prepare and present for four persons: Three types of hot mezzeh and three types of cold mezzeh.
3. Only one (if any) of the following types of mezzeh may be displayed: humus, 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.
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 four equal portions.
8. Two portions will be presented

and two portions will be presented to the judges.

9. Typewritten recipes are required.

#### Class 20: Fish & Seafood - Practical Cookery by MITRAS

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using Sponsor Supplied Ocean Perch fillets as the main protein item of the dish and no other fish can be used.
3. The Fish will be provided to the competitors at the venue on the competition day and is the only protein item allowed to be used
4. Weight of fish per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Hulala Cream and Rahma olive oil will be supplied and must be used in the kitchen
7. Typewritten recipes are required.

#### Class 21: Beef - Practical Cookery 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. Weight of beef per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Hulala Cream and Rahma Olive oil shall be supplied and must be used in the kitchen
7. Typewritten recipes are required.





### Class 22: Emirati Cuisine - Practical Cookery by HK Enterprises

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 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. Competitors must use HK Enterprises rice ain one of the dishes, this is mandatory
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 – Savoury Creations

1. This is a static class featuring savoury HUG pastry shells suitable for dinner service.
2. Only savoury HUG pastry shells are to be used.

3. Pastry shells will be supplied by ARAMTEC.
4. Present four different plates, using two savoury HUG shells per plate (i.e. exhibit eight shells in total).
5. 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.
6. Typewritten description and recipes required.
7. Maximum space available: 75cm x 75cm.

### Class 24: HUG AG – Sweet Creations

1. This is a static class featuring dessert HUG pastry shells suitable for dinner service.
2. Only dessert HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.
4. Present four different plates, using two dessert HUG shells per plate (i.e. exhibit eight shells in total).
5. 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.
6. Typewritten description and recipes required.
7. 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.

### Class 25: Dressed Chicken – Dressed Fish - Supplementary Class

1. Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.
2. 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**
  3. Time allowed 20 minutes
  4. Take a whole fresh chicken and prepare from it the following:
    5. One breast skinless.
    6. One breast skin-on.
    7. One whole leg, skin-on, and tunnel-boned, ready for making a ballotine.
    8. One thigh boneless.
    9. One drumstick.
    10. Two wings prepared for pan frying/grilling.
    11. Carcass prepared for stock.**After 20 minutes**
  12. 10 minutes to explain to the judges the method of preparation of a classical chicken stock.**Fish**
  13. Time allowed 20 minutes.
  14. Take a whole fresh Sherry or other sustainable fish species of the Arabian Gulf waters.
  15. No imported type of fish is to be used.
  16. Gut, clean and fillet the fish.
  17. One fillet with skin on.
  18. One fillet skinless.
  19. Cut each fillet into as many 140gr size servings as possible.**After 20 minutes – 10 minutes to**
  20. Explain to the judges the usage of any left overs.
  21. 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

1. Time allowed 45 minutes



2. Prepare and present 2 identical portions of one 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.
3. Debel Foods USA frozen egg products are to be used as mandatory failure will result in a 50point reduction.
4. Portions suitable for Ala carte Breakfast
5. Present the dishes on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required

#### **Class 27: Chicken - Practical Cookery by USAPEEC**

7. Time allowed 60 minutes
8. Prepare and present three identical main courses using USAPEEC Chicken Quarters as the main protein item. Proof of purchase needs to be brought to the Competition for all the USA Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
9. The carcass of the chicken is to be kept for inspection by judges
10. Present the main courses on individual plates with appropriate garnish and accoutrements.
11. Typewritten recipes are require
12. Weight of chicken per portion on the plate to be 150 grams
13. 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.
14. All other competitors are not to follow Point 7

#### **Class 28: Far Eastern Creations Practical cookery by Nestle Professional**

1. Time allowed 60 minutes
2. Prepare and present two Far Eastern dishes/ main courses ,one healthy main course for children the other dish to becompetitors choice, 2 portion each using Maggi Asian sauces and 2 portions of a fried rice dish using rice supplied by HK enterprises, failure to utilize these products then 50% of the judging marks shall be reduced
3. Present the main courses on individual plates with appropriate garnish and accoutrements.
4. Every 20 minutes one of the dishes to be served to the judges.
5. Typewritten recipes are require
6. Weight of portions on the plate to be 150 grams

#### **Class 29: Practical Cookery 2 Different sandwiches by Unilever Food Solutions**

1. To prepare and present 2 different sandwiches, 2 portions of each one for judges one for display within 30 minutes
2. 1 vegetarian – 1 non vegetarian
3. Unilever products will be supplied on common table Hellman's Real Mayonnaise, Coleman's English Mustard Colman's Dijon and whole grain mustard
4. Minimum of 3 Unilever Products, must be used in the preparation of both sandwiches
5. The sandwich must be suitable for a light lunch
6. The sandwich can be hot or cold
7. 1 power point will be available
8. Plates, equipment and all other ingredients must be brought by the competitors
9. Type written recipes are required.

#### **Class 30: Mocktails by IFFCO**

1. CRITERIA:
2. Create 2 cocktails inspired by your bar mentor:
3. 1 focused on sustainability
4. 1 focused on wellness/heath element

5. Must use a minimum of 30ml of at least 1 suggested product per drink
6. PRODUCTS: Tastecraft Syrups TBC
7. Malt
8. Mojito
9. Passion Fruit
10. Strawberry
11. Tamarind
12. Peach
13. Coconut
14. Watermelon
15. Blueberry
16. Mango Crush
17. Mixed Berry Crush
18. Pristine Sugar Free Syrup
19. Rules, Terms and Conditions:
20. No limitation on number of ingredients.
21. Competitors to bring own equipment, glassware.
22. Visit Axe House, Armada Bluebay Hotel, Cluster P to try Tastecraft samples.
23. No payment for entry and IFFCO to sponsor ticket for entry.
24. Drinks must be made on site. All "prep" items need to be prepared on site within given time frame.
25. Garnish to be made on site and must be edible.
26. The competition will begin with a pre-inspection to ensure that no pre-preparation has taken place.
27. Time allowed 20minutes, includes all prep, garnish and presentation. 5minutes allowed for setup and 5minutes allowed to clean and clear. If present, mentor can assist with setup and clean and clear.
28. Recipes required as proof of entry.
29. Winners will be announced on the final day of the show and competitors will need to be present to collect prize.

#### **Class 31: French Cheese Board Black box competition and 2 plate static cheese main course plates.**

Rules shall be updated by January 30 2019





### VENUE & ENTRY FEES

1. The Emirates Salon Culinaire will be held during the Expo Culinaire from March 4th to March 6th 2019.
2. The venue is at the Expo Centre Sharjah
3. The entrance fee for single entries is Dhs.100 (AED. One Hundred) per person per class, 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 2019 – AED:500/- per person**
  - ii. **Best Pastry Chef – The Emirates Salon Culinaire-Dubai 2019 – AED:400/- per person**
  - iii. **Best Artist – The Emirates Salon Culinaire-Dubai 2019 – AED:500/- per person**
  - iv. **Best Arab National – The Emirates Salon Culinaire-Dubai 2019 – AED:300/- per person**
  - v. **Young Chef of the Year – The Emirates Salon Culinaire Dubai 2019 AED: 500/- per person**

### CLOSING DATE:

5. Closing date for entries is January 28th 2019  
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.  
Required classes are:

### BEST CUISINIER:

- i. **Class #10. Five-Course Dinner Menu**
- ii. **Class # 16. Beef Practical**
- iii. **Class # 15. 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

- i. **Class #10. Five-Course Dinner Menu**
- ii. **Class # 17 Arabic Mezzeh - Practical Cooker.**
- iii. **Class # 18 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 medal.**

### 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](http://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 Culinaire

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 Culinaire

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

<i>Gold Medal with Distinction</i>	<i>6 Points</i>
<i>Gold Medal</i>	<i>5 Points</i>
<i>Silver Medal</i>	<i>3 Points</i>
<i>Bronze Medal</i>	<i>1 Point</i>

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

### Rules and Regulations for Culinary Competitions

(Organised by the Emirates Culinary Guild)

#### NB

1. Please read the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead to loss of marks or complete disqualification.
2. The Briefs of the Classes for Entry document also forms part of these Rules and Regulations and must be read in conjunction with this document.
3. Other regulations relevant to

a particular competition would appear on the last page/s of this document.

#### PARTICIPATION

4. Participation at competition is open to anyone professionally employed in the preparation of food.
5. Unless the organisers specifically mention a class as being a team event, all classes are for entry by a single competitor.
6. Competitors are restricted to one entry per class.
7. With the exception of those entering for the Best Artist trophy, competitors are restricted to entering a maximum of three classes.
8. Competitors entering to win a trophy must participate fully in every class entered in order to qualify.
9. Competitors must attend and participate on the date and at the time allotted to them.

#### COMPETITION ENTRY

10. Please note that there are different forms for different types of entry; ensure that the correct form is being used.
11. Complete the entry-form according to the instructions on the form.
12. Completed photocopies of the entry-form are acceptable.
13. Submit the completed form to the organisers along with the requisite fee.
14. Fees must be submitted along with completed entry forms.
15. Fees are payable to:  
**Bank Name:** Mashreq Bank  
**Account Name:** Emirates Chefs Guild FZ LLC  
**Account Number:** 019000017926  
**IBAN:** AE600330000019000017926  
**SWIFT:** BOMLAHAD  
**Branch:** Dubai Internet City
16. Entries are accepted strictly on a first-paid, first-accepted basis

17. No entry is accepted until the appropriate fee has been received.
18. Entry Fees are non-refundable.

#### CERTIFICATES AND LETTERS OF PARTICIPATION

19. Ensure that your name (clearly written in block capitals) appears on your entry-form exactly as you would wish it to appear on any certificate, letter of participation or posting of results.
20. Any applications for amendments to letters or certificates will necessitate: a) Return of the original certificate b) A written confirmation from the executive chef c) A pre-paid fee of Dhs: 100/- (AED: One-hundred) per certificate.

#### HYGIENE

21. A professional food-safety company will oversee all aspects of hygiene practice at the competition.
22. It is quite possible that the Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit.
23. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete

#### THE SECRETARIAT

24. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the competition.
25. The competition is governed by and construed according to the rules of the organisers.
26. The organisers have sole authority to adjudicate on any matters pertaining to the competition.
27. Entrants' acceptances





of participation in the competition are construed as confirmation of their undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of the Emirates Salon Culinaire.

28. The address of the ECG for all correspondence and inquiries referencing culinary competitions is: The Emirates Culinary Guild, PO Box 454922 Dubai, United Arab Emirates. Tel: + (97156) 801 4089. Email: emiratesculnaryguild@gmail.com

#### COMPETITORS AND HELPERS

29. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor within the preparation area.
30. A helper must be junior in rank to the person he/she is helping.
31. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
32. A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
33. Competitors that are incorrectly dressed at a competition will not have their exhibits judged.
34. Helpers that are incorrectly dressed will not be admitted to the exhibition.
35. Logos, marks and identifying colours provided by the organisers must be worn by competitor throughout the competition in the position indicated to them by the organisers at the time of registration.
36. Logos, marks and identifying colours provided by the

organisers must be worn by helpers throughout the competition in the position indicated to them by the organisers at the time of registration.

37. A competitor entered in a practical competition must register at least thirty minutes before the commencement of the competition otherwise the competition slot will be given to a waitlisted competitor.
38. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.
39. Competitors and helpers are forbidden from approaching or speaking with or at a judge without the express permission of the organisers.

#### EXHIBITS

40. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.
41. Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public.
42. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
43. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
44. It is forbidden to depict religious, nude, semi-nude or political themes in an exhibit.
45. All exhibits must be suitable for presentation as a decorative item in a restaurant or banqueting setting.
46. An exhibit must not carry any logo, label or mark of

identification; however, competitors must be able to identify their exhibit if required.

47. Competitors are responsible for their exhibits and should ensure that they are available in their proper place for judging on the day and time specified.
48. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the competition area.
49. Finished exhibits must be placed in the position indicated by the organisers.
50. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
51. Competitors must leave the judging area as soon as their exhibits are in place or when instructed to leave by the marshals, whichever is the sooner.
52. Exhibits may, at the discretion of the organisers, be moved to a separate enclosure, there to remain for part or for the duration of the exhibition.
53. Failure by a competitor to register or exhibit at the specified time could result in disqualification.
54. Exhibits which are removed by competitors without permission of the organisers will not qualify for any kind of award.

#### COMPETITION MARSHALS

55. A Marshal-at-arms will be recognisable by a badge displaying the logo of the Emirates Culinary Guild and the legend 'Marshal'.
56. Marshals are charged with ensuring that the rules and regulations of the competition are observed by all concerned.
57. Competitors, helpers and visitors are all obliged to



cooperate with the marshals - without question, at all times.

### AWARDS

58. Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
59. The decision of the judges is final and each competitor is required to abide by it without comment.
60. Medals will normally be presented at 16:00 each day. This may change according to circumstance.
61. Any medal or certificate that is not accepted by the competitor or his/her helper at the presentation ceremony for that day will be forfeit, unless prior arrangements are made with the organisers.
62. A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates.
63. Incorrectly dressed competitors/helpers will not be allowed access to the awards area.

### COPYRIGHT

64. All exhibitors and competitors assign all rights concerning videos, photographs, menus, recipes, exhibits, sound recordings etc. to the Emirates Culinary Guild.

### DISCLAIMER

65. The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event.
66. The organisers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
67. The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit,

equipment, goods, persons or personal effects.

### QUERIES

68. All queries must be submitted by email to: [emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com) the question and answer to each query will be broadcast to all entrants.

### Class 14. An Arabian Feast Edible buffet by USAPEEC

In line with the Emirates Culinary Guild's constitution to ensure the enhancement of Emirati Cuisine this class is designed to show case the Arabian Hospitality and cuisine of the United Arab Emirates

There is no entry fee for this class.

1. Present a traditional Arabian wedding feast as it would be served at a five-star hotel in the UAE.
2. Suitable for 20 people.
3. Free-style presentation
4. A team of two chefs and 1 helper are permitted. For buffet set up of decoration and equipment placement, 3 additional helpers are permitted, but no more than a total of 6 people. The 2 chefs and 1 helper are only permitted from 11am onwards in the kitchen and for placement of food on the buffets.
5. The presentation to comprise the following dishes, cold food cold and hot food served hot
6. Six cold mezzeh
7. Three hot mezzeh.
8. Two Emirati salads
9. Bread and accompaniments
10. A whole baby Lamb 6-8 KG maximum raw weight presented with rice and garnish cooked Ouzi style
11. A US Poultry main course (Emirati Cuisine) US Chicken needs to be used for 1 of the Main Dishes. Proof of purchase needs to be brought to the Competition for all the US

Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced. 10 Kg of the chicken shall be supplied by the organizers to the team

12. A fish main course (Emirati Cuisine)
13. A lamb main course
14. A vegetable dish (Emirati Cuisine)
15. Three types of kebabs, one of chicken, one of lamb, one of beef, each with appropriate accompaniments.
16. One hot dessert
17. Three cold desserts.
18. Two of the above desserts (competitors choice) must be typically Emirati
19. Only the above dishes are to be presented, no other dishes are to be added.
20. Competitors must ensure their exhibit is presented neatly so as to fit the available space
21. Limited to 10 teams on a first paid basis

### THE BUFFET SET UP

- > The organizers will provide one 3m x 4m table covered with plain white cloth; height approx. 79.2 cm. Table is to be used for the hot, cold buffet and for the dessert buffet.
- > No tables other than those provided are allowed to be used.
- > The team must use the table cloths provided but can enhance the buffet table with top cloths and decorations as required. All buffet risers, chaffing dishes and equipment needed for the buffet is to be provided by the competitors, no equipment will be supplied by the organizers except for the service cutlery and service equipment. Chaffing dishes to have sterno (subject to Venue regulations). No more than a standard ½ gastronorm 60mm of each hot food per dish is to





be provided. Hot mezzeh can be served either in chaffing dishes or under heat lamps, however only one 13amp socket per buffet table shall be made available.

- > Access to the venue is from 0900 each day (although access time on day one can be problematic due to the need for Dubai police to make a full security check-up before the official opening). All timings are subject to change, please check with organizers.
- > Dressing of buffet table may begin at 0900 for buffet risers and buffet equipment placement etc.
- > All food for the buffet must be transported to the venue in refrigerated vehicles. Hot food above 65oc and cold food below 4oc, the temperatures will be monitored on arrival and if deemed unacceptable the team may not be allowed to present their food for judging.
- > A kitchen for finishing off will be provided for 1 hour only, from 11am till 12 noon each day for the team to use to reheat and finish off dishes, however dishes need to be ready and brought to the venue like an outside catering ready to place on the buffet.
- > The menu must include appropriate dressings, sauces and condiments.
- > The kitchen must be cleaned and vacated by 12.30pm as it will be used for other competitors, competitors to bring their own stewards to clean.
- > NO aspic to be used.
- > NO alcohol to be used.
- > NO pork products to be used.
- > The organizers shall supply to each team 10kg of USA Chicken leg quarters prior to the competition
- > All food items must be

prepared in the team's respective Hotel – based establishment as close to the serving time as possible. There will be no charcoal grilling allowed on site at the venue for kebab

- > The teams should treat the buffet class as an outside catering operation as they would from their hotel.
- > The buffet food set-up CANNOT begin before 11.00 and the food set-up must be finished by 12.00
- > Guests will be invited to sit down and eat from 12.30 pm till 2 pm.
- > Set-up time is restricted so as to maintain the highest standard of hygiene and food freshness for guests' consumption.
- > Competitors have freedom of choice of serving methods either all portions in one large receptacle, or set out in a number of smaller receptacles, however competitors are reminded this is to be practical.
- > All buffet items for the stipulated 20 persons are to be set on the table at one time, as a complete buffet.
- > No replenishment of the buffet is allowed.
- > An additional 4 portions of each of the cold and cold dessert buffet items are to be kept refrigerated and hot food and hot dessert will be taken from the buffet for the tasting by judges
- > A copy of the buffet menu and buffet tags must be placed on the table.
- > The buffet menu placement is mandatory, but the menu itself is not judged.
- > Typed recipes for all dishes are to be provided to the judges An additional 4 sets of menu and typed recipes to be given to the judges.

- > Ticket-holders for the lunch are allowed to consume any item from any team competing on that day from the buffets.
- > The organisers will provide service staff to manage the buffets and serve guests at the dining tables.
- > The Team must be present during the guest service time to explain the food to the guests.

#### THE SERVICE ELEMENT (Provided by the organisers)

- > Waiters to wear appropriate uniform
- > Waiters to welcome and seat guests as they would in their hotel
- > All linen, and operating equipment for both table and buffet service, this is to include but not limited to cutlery, chinaware and glasses and any other service utensil shall be supplied. Enough for 60 people each day.
- > The overall service, although not judged, will play an important part of the operation.
- > Waiters are allowed to assist the culinary team with buffet set up also if required.
- > Water and tea coffee service from the organizer
- > 40 chairs and chair covers, 4 round tables 180 Dia with table cloth
- > Napkins for guests on the buffet with rolled cutlery



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# US\$ 3 billion

## what's your GCC market share?

The UAE alone has over 750 hotels.  
Each hotel has an Executive Chef.  
Each Executive Chef has an annual budget.  
It ranges from AED 1 million - US\$ 3 million.

There are over 7,000 independent restaurants in the UAE.

Each restaurant has a Head Chef.  
Each Head Chef has an annual budget.  
It ranges from AED 100,000 - US\$ 1 million.

### Now you do the maths.

The largest body that speaks for this group of Chefs is The Emirates Culinary Guild (ECG).

ECG organises Salon Culinaire at Gulfood Dubai, La Cuisine by SIAL in Abu Dhabi and world-record breaking food events in the city.

Gulf Gourmet is the only magazine endorsed by the ECG.

It also influences non-ECG Chefs across the GCC and is distributed at World Association of Chefs Societies events around the globe.

Take advantage of our platform.

Positively impact your market share!

Contact us now

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REACH

ENGAGE

INFLUENCE



## ABOUT GULF GOURMET

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

## WHO READS IT?

▶ Executive Chefs	23%
▶ Senior & Mid-Level Chefs	36%
▶ Hotel GMs	10%
▶ Restaurant Owners	15%
▶ C-Level Executives	2%
▶ Purchase Managers	7%
▶ Food Industry Leaders	4%
▶ Marketing / PR Managers	1%
▶ Others	2%

## REACH BY COUNTRY

▶ United Arab Emirates	71%
▶ Kingdom of Saudi Arabia	18%
▶ Oman	2%
▶ Qatar	4%
▶ Kuwait	1%
▶ Bahrain	2%
▶ United Kingdom	1%
▶ Others	1%

## MARKET SEGMENTATION

▶ 5-star Hotels	46%
▶ 3/4-star Hotels	19%
▶ Independent Restaurants (Elite)	18%
▶ Independent Restaurants (Standard)	12%
▶ Food Industry Suppliers	3%
▶ Large & Medium Food Retailers	2%



**gulf**  
**gourmet**



## 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



# WORLD CHEFS WITHOUT BORDERS

MYANMAR TOUR FOR HUMANITY



WITHOUT  
BORDERS



**10,000**

MEALS TO PREPARE

**10,000**

INGREDIENT RELIEF PACKS

**8**

LOCAL CHARITY GROUP CASH  
DONATIONS (AFTER EXPENSE)



## PROGRAM AGENDA

- 09 JUNE 2018** VIP FUND RAISING GALA DINNER FOR 200 IN YANGON
- 10 JUNE 2018** GROUND COOK OFF OF 5000 MEALS AND 5000 RELIEF PACKS
- 11 JUNE 2018** BOAT COOK OFF OF 5000 MEALS AND 5000 RELIEF PACKS
- 12 JUNE 2018** APPRECIATION COCKTAIL PARTY FOR ALL CHEFS AND CONTRIBUTORS

CHEF FUND RAISING DONATION : PARTICIPATING CHEFS TO DONATE 1000 EUROS + OWN FLIGHT EXPENSE

CHEF PACKAGE INCLUDES : 4 NIGHTS ACCOMMODATION, AIRPORT TRANSFERS, GROUND TRANSPORTATION, MEALS, 2 EVENT CHEF JACKETS, 2 EVENT T-SHIRTS, 1 BACKPACK, MEDAL OF PARTICIPATION, CERTIFICATE OF PARTICIPATION AND E-COPY OF HIGH RESOLUTION GROUP PHOTO





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