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volume 15, issue 2

THE JOVIAL
JORDANIAN

Chef **Anas Khalil Mohamed Azizeh** is the antithesis of what you imagine a successful chef to be. Meet one of Emirates Culinary Guild's coolest supporters

BLAZING
GLORY

Exclusive interview with **Nitin Mehrotra**, executive chef of Lapita, Dubai Parks and Resorts

PASTRY
MASTERY

IHG Group's **Christopher Lambert** is the first culinarian in our new series on UAE's best pastry chefs

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Dear fellow chefs, ladies and gentlemen,

Welcome to the February issue of our Gulf Gourmet.

For many of us, February is a month of training. It's the time we practice for the International Salon Cuinaire, which will be held from March 3 to March 5, 2020 at the Expo Culinaire in Sharjah.

We are looking forward to a very exciting and growing Expo Culinaire. We have some great new classes too. There is the Live Pasta class brought to us by Barilla and the Live Mocktail Class powered by Tastecraft from Masterbaker.

First, I need to thank you – our long-time key partners IFFCO and Nestle Professional – for the great ongoing support. They have some great products for us to work with this year. See all the competition details in this issue.

If you have not registered yet, do so as soon as possible as some of the classes are getting full.

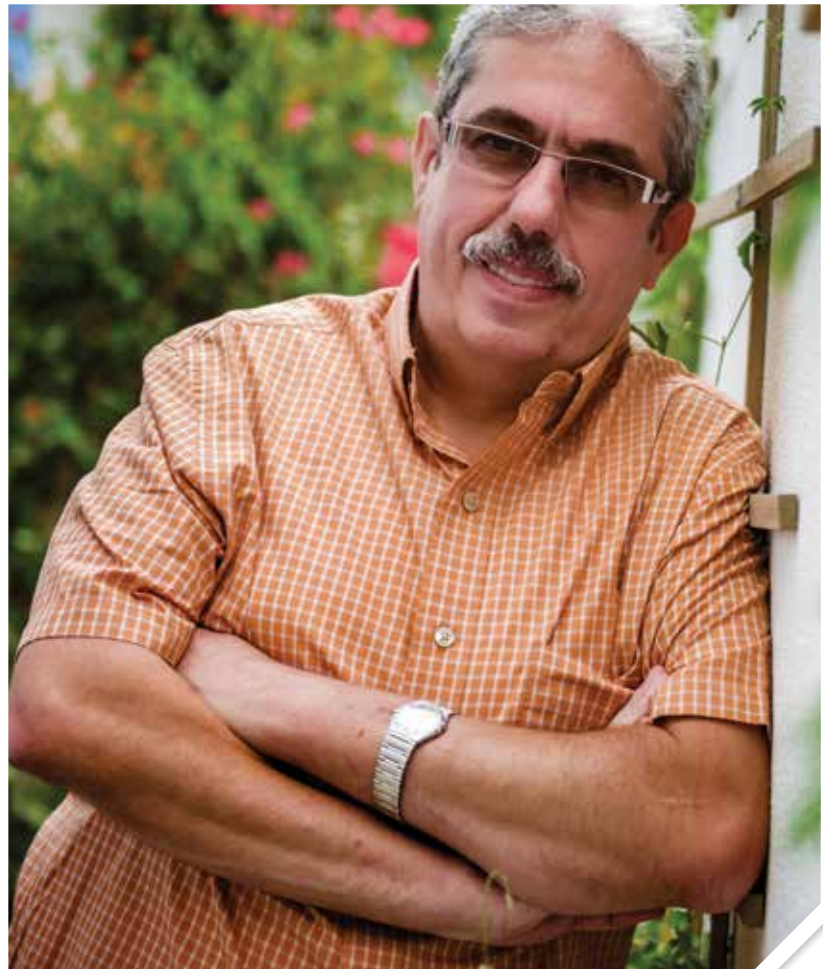
A big thank you to all our partners: Ginox, Welbilt, Masterbaker, Barakat, Mitras, Ecolab and our longtime supporter from USA Poultry and Egg Export Council (USPEEC) and USA Meat Export Federation (USMEF).

Of course, thank you to Joanne Cook and the team at Purple Kitchen.

Not to forget our key education partners: International Center of Culinary Arts (ICCA), Jumeirah Emirates Academy and Chef International Centre (CIC). We are hosting a Competition Seminar for hot kitchen and pastry on March 2 and 3 in Sharjah.

Get ready for another great show, do not make any other plans for 3-5 March in Sharjah. See you all at Expo Culinaire 2020

For our Corporate Friends, there is still exhibition space to rent, please contact the Team from Purple



Kitchens. Joanne Cook at joanne.cook@purple-kitchen.com and Rasheed Hussain at rasheed.hussain@purple-kitchen.com

Please visit gulfgourmet.net to browse through previous issue of this magazines. Visit www.emiratesculinaryguild.net to see our upcoming events calendar. And visit www.facebook.com/wacsyoungchefs for young chefs to connect with over 4,000 chefs worldwide.

Please do not miss the company profile

of our corporate members. We really do appreciate your support. Also do look at the Friends of the Guild pages to check all our supporters.

Thank you to Chef Diyan Manjula and Radisson Blu DDC Hotel Team for hosting the January meeting.

Culinary Regards,

Uwe Micheel

President, Emirates Culinary Guild

Director of Kitchens,

Radisson Blu Hotel Dubai Deira Creek

Assistant Vice President, WorldChefs

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editor'snote

email editor@gulfgourmet.net

An all-expenses-paid trip to St Petersburg in Russia along with the UAE culinary team. That is what the winners of Season 7 of the Nestle Professional Golden Chefs Hat Award will win next month following the final cook-off on March 12 at Jumeirah's Emirates Academy of Hospitality Management.

It is going to be a tough finale with some of the most promising young chefs in the country making it through various level of elimination to reach this far. If you are a young chef and want to be inspired, feel free to write to my colleague amaresh@gulfgourmet.net for a free invitation to the finale.

Even better, tell Amaresh that you want to be included in the Season 8 of the competition that's currently running this year. Shortlisted teams will be featured in this magazine, just like the young members of Radisson Blu Deira and Jebel Ali Recreation Club have been in this issue.

If you are a young cook who thinks this competition is for the well-connected and powerful, think again. This month's young chefs have struggled their way to make it to Commis position after years of working as stewards and having little to no emotional and financial backing. It is through sheer will power that they have gotten here. For most, this is the perfect first competition because level 1 only requires you to cook in your own hotel... away from the glare of hundreds of competitors. Don't miss your chance.

This month we start a new series with Arla Pro called Pastry Mastery. This series will feature some of



UAE's best pastry chefs and their creations. A must read for aspiring young pastry makers. The first in this series is Chef Christopher Lambert, Executive Pastry Chef for the cluster of hotels operated by IHG Group at Dubai Festival City.

This issue also holds some amazing stories such as that of Nitin Mehrotra, the Executive Chef of Lapita Dubai Parks and Resorts, and some great images from the La Cuisine by SIAL that is not available anywhere else. We also bring you the complete rules and regulations for next month's big event, the Salon Culinaire, which is by far the biggest professional culinary cooking competition this part of the world.

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

Aquin George
Editor

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newsbites

Knight-Pacheco is executive chef at ME Dubai

ME Dubai, part of Spanish hotel brand ME by Meliá and scheduled to open in early 2020, has appointed James Knight-Pacheco as its new executive chef.

The multi-award-winning British professional brings more than 16 years' experience to the role, as well as exceptional talent and expertise gained in the hospitality industry in a number of countries around the world.

Knight-Pacheco's career included positions as associate chef lecturer in South England, and as both general manager and head chef in a variety of top establishments.

Salvatore Barcellona joins Amwaj Rotana

Rosso, the Italian restaurant at Amwaj Rotana, Jumeirah Beach Residence, has appointed Salvatore Barcellona as their new specialty Chef.

Born and raised in Sicily, Barcellona brings with him extensive hospitality experience. HE also has the added advantage of growing up with the flavours and richness from his home region, intense passion and high-quality standards. After working in Italy's upscale restaurants, he moved to the Middle East in 2011 to work as the head chef at the Italian restaurant in Radisson Blu Yas Island, Abu Dhabi.

Barcellona's last position was at Amwaj Rotana's sister property, Media Rotana, Dubai where he held the position of Specialty Chef at the Italian restaurant, Prego's.



15 and going strong



"It was a great honor to have Mr Jerome Hofer, Jean Hardt with Hassan Anouti from Ginox Swiss Kitchens and thanking them for over 15 years commitment and support to the ECG and chefs through their kitchens," said Andy Cuthbert while presenting the team with a special plaque to commemorate the milestone.



Promotion for Anup Pawar

Anup Pawar, who six years ago graced the Feb cover of this magazine, has been promoted from Executive Sous Chef to Executive Chef at Fairmont The Palm. The former UAE Senior Culinary team member will go from managing 130 chefs across 11 of the resort's F&B outlets (including award-winning restaurant Little Miss India) to now managing talent pool, management diktat and more. We can only wish him the very best knowing well that he's been trained to get here from his very first management training post after his hotel school.

Vijendra Rawat is Head Chef at Claypot

The team at the award-winning Indian restaurant, Claypot has announced the appointment of Vijendra Rawat as their new Head Chef.

With 16 years of experience in India and the UAE, Chef Vijendra has built his culinary career with restaurants in some of the world's largest hospitality brands such as Marriott and Whitbread. A sound base of theory supports Chef Rawat's extensive practical knowledge and impressive skill set.

"I am extremely excited to join the team at Claypot. Cooking for me is an art and at Claypot we are creating culinary masterpieces with every dish. Our goal is to ensure all our guests leave with a big smile and a full stomach," says Chef Vijendra.



Osama Ibrahim is GM at Millennium Central Mafraa



Millennium Central Mafraa, a four-star resort-style property in Abu Dhabi, has appointed Osama Ibrahim as General Manager.

The Jordanian national joins with 25 years of experience in hotel management and operations across brands such as Hilton, Starwood Hotels & Resorts and JW Marriott in the Middle East region.

In his new role, he will focus on consolidating the hotel's position as a preferred destination for both leisure and business travellers.



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AN ENDLESS ADVENTURE

Chef **Nitin Mehrotra**, the executive chef of Lapita, Dubai Parks and Resorts, Autograph Collection, takes life as it comes. And so far, life has come in the best of forms possible. In a casual chat, he shares his remarkable journey from a small town in north India to the glitz and glamour of Dubai...

Most people extol the virtues of being focused and knowing what you want. Yet, examples abound that there is merit in going with the flow, taking life as it comes. Sometimes, that leads you to places you never even imagined.

Chef Nitin Mehrotra has a similar story to tell.

From being a small-town boy who did not know what he wanted to be when he grew up, to becoming the executive chef at a marquee Autograph Collection property, he has traversed an eventful path. When you meet him, you can see why.

The sporting attitude that Chef Nitin has, endears him to you immediately. This is the attitude that winners are made of – an attitude that succeeds in any profession.

While growing up in Bareilly in north India, Chef Nitin's touchpoints with professional cooking were few. "My mother is a homemaker and my father worked in what was the biggest rubber manufacturing plant in India at the time," recalls the 42-year-old chef. "A couple of family members worked in the hospitality industry but not as chefs."

In school days, he was more interested in sports than in academics. So a defined career path was not quite clear as a young student. After high school, a decision had to be made. "Back then in India, the choice was between mathematics and science because a high premium was attached to being an engineer or a doctor." Even as the teen weighed his options, a close friend, who was a senior in school, became an unlikely career guide. This friend joined hotel management and chose to become a chef, inspiring Chef Nitin to sign up at the Institute of Hotel Management and Catering Technology in New Delhi. "From the very beginning, I found it interesting. You look at a swanky hotel from the outside and it



Today's young chefs have a lot more online and offline tools to do well. But you shouldn't forget that a strong foundation is needed for stable growth

inspires a certain feeling. And then when you get behind the scenes, you see how varied the operations are." At the institute, Chef Nitin learnt the intricacies of cooking, front office, housekeeping and management.

Initially, the subsection of the industry he was interested in wasn't so clear. But as time went by, Chef Nitin realised he belonged in the kitchen. During his education, he interned at hotels owned by the renowned Taj and Oberoi hospitality groups. A break came when he secured a position as trainee chef as the Leela group. "It was a three-year program. I started in 2000 with Leela Kempinski in Mumbai and then moved to the Leela Palace in Bangalore, where I worked at the Citrus restaurant." The Mumbai hotel gave Chef Nitin a taste of the high-end circuit. Film stars, celebrities and political personalities were a regular at the Leela Kempinski

and catering to their complex needs refined his sense of customer service while the pre-opening of the high-end Leela Palace honed his operational skills. Chef Nitin spent most of his time in the hot kitchen at The Leela, learning the finer nuances of western cooking.

Even before the training program ended, luck intervened with an offer. "Madinat Jumeirah was opening in Dubai and they were looking for chefs. One of my managers happened to be there for the pre-opening and he asked me to send my CV across, so he could forward it to them." Impressed by the profile, the executive chef requested a call with Chef Nitin. So excited was the Indian chef that he even bought his first mobile phone to be accessible all the time. It took him just four to five minutes to convince the executive chef that he was the right person for the job.

With that, Chef Nitin bid adieu to his home country and set out for a tryst with destiny.

Perhaps the first thing he noticed as a new employee at Madinat Jumeirah was how diverse the kitchen staff was. "The kitchen was huge with some 220 chefs and 75 other staff. Most of the people were from western countries like France, Germany, UK, Switzerland and there was a limited number of Asians. The team had a completely different approach to working than what I had experienced so far." A rather demanding environment was complicated further by the diversity of cooking procedures and attitudes.



I cook breakfast for my sons every second weekend and they really look forward to it. I have designed the menu for their school and for Christmas. They even help with festival cooking preparations and visit me regularly at my workplace



Chef Nitin initially felt he wouldn't survive the challenges. He, however, did and even thrived at the Madinat Jumeirah, spending a good decade working there. "I joined as chef de partie in the main kitchen and left as chef de cuisine leading the team." In the period, the Indian chef grew not only his career but also his skill set. When he felt he had learnt all he could from being in one place, he started shopping around for other opportunities. Feelers sent to former managers met with positive response. One of the executive chefs he had worked under referred Chef Nitin at a new property that was being opened. "It was an executive sous chef role at Sofitel in Dubai downtown. I got the job."

With the new job came a new experience. At Madinat Jumeirah, Chef Nitin had access to the best ingredients and budgets were never a consideration. At Sofitel, a business hotel, the customer needs were different. Being one of the first people to be hired at Sofitel, he also had to contribute to building up a team. "I learnt how a hotel is set up from scratch."

A couple of years later, Chef Nitin heard of a luxury property coming up in Dubai under the Marriott group's Autograph Collection line. Longing to return to the luxury hotels fold, he applied for a position as the executive sous chef at the Lapita, Dubai Parks and Resorts, Autograph Collection. As fate would have it, he was hired in March 2016 and promoted to executive chef since.

Lapita is a Polynesian-style resort with 504 rooms and three villas. There are five outlets – Hikina pan-Asian restaurant, Kalea all-day dining, Ari pool bar, Palama lobby lounge and the Lani rooftop bar, which is currently closed for renovation.

One unique feature of Lapita is the use of the Hāngi style of cooking. It involves digging a pit in the ground, heating lava stones and placing them in the pit and putting food baskets on the stones, covering them with sand and mud for a few hours. The stones cook the food and the dishes are shared among



When I travel, I try local cuisines in different countries. Recently, I was in Georgia and I was amazed at the quality of lamb dishes there

a big group of people. "The flavour of the meat cooked like this is amazing. We do brunches on Fridays using this method and cook 25-30 whole chickens, as well as lamb and beef with different marinations. Sometimes, we do it for customised events."

Chef Nitin lay great emphasis on learning the basics of cooking to be able to excel in this profession. "Today's young chefs have a lot more online and offline tools to do well. But you shouldn't forget that a strong foundation is needed for stable growth. Otherwise, you will hit your level of incompetence soon." Spending some extra time studying different kinds of techniques, cuisines and concepts also comes in handy when you want to innovate.

"Visit various hotels and restaurants and try different cuisines and ingredients. Don't run after money and designations. They will follow when you have mastered your craft."

Participating in culinary competitions can also help explore what's out there. Chef Nitin encourages his chefs to visit competitions, participate when possible and learn from experienced chefs. He even mentors those who are keen on testing their skills against others. "It's true that chefs who participate and win medals demand better growth prospects from employers but that's natural. I see nothing wrong with focusing on your career development."

The same growth mindset Chef Nitin has passed on to his family. His wife is also in the hospitality industry and the couple have two sons – a 12-year-old and an 8-year-old. "My wife was my classmate. She works in housekeeping at Emirates Towers." Both partners working in this demanding industry means they better understand each other's hectic schedules. To balance parenthood and work, the couple ensures that weekends and vacations are completely devoted to the kids. "I cook breakfast for my sons every second weekend and they really look forward to it. I have designed the menu for their school and for Christmas. They even help with festival cooking preparations and visit me regularly at my workplace."

As a chef, Chef Nitin's favourite ingredient is fish. "I really like to make various kinds of sauces."

"When I travel, I try local cuisines in different countries. Recently, I was in Georgia and I was amazed at the quality of lamb dishes there."

Over the next decade, he wants to go deeper into operations and even experiment more with new recipes. An eventful journey behind and an exciting journey ahead. Chef Nitin sure packs a powerful punch.



It's true that chefs who participate and win medals demand better growth prospects from employers but that's natural. I see nothing wrong with focusing on your career development



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BACK FOR MORE

Radisson Blu Hotel Dubai Deira Creek was the winner of Season 1 of the Golden Chefs Hat Award. And now they have put forth a new team to showcase its prowess in Season 8.

Meet Chefs **Sabita Darnal** and **Kanishka Kulasekara**

Chef Sabita Darnal

The 28-year-old Nepali citizen, who was recently promoted to Commis I, works hard to ensure the hotel's production needs are ready for the next day and does everything from cleaning the chiller, checking expiry dates, doing the

paperwork and even garnishing cakes and pastries. Yes, she is part of Radisson's renowned pastry team and is one of eight people in the department.

She says, "At night we normally do production and cover two tables – one

for cake and another for pastries. I enjoy working with such a multinational team as it offers me a lot of knowledge.

For someone who "knew very little about cake and pastry" when she joined Radisson, she says, 2019 was really a



Sabita Darnal



Kanishka Dihan Kulasekara



blessing because she got to do what she really loved.

"I joined Radisson Blu in 2017 as a waitress and worked in our cake shop for six months. Here I saw how the team did cake decoration and was impressed with the creativity.

"I requested for cross-training, waited for a few months for approval, and did the certified in-house training. After some more months of waiting, I got the call to join as a Commis II. I was thrilled and said, 'I'm ready.'"

This is my first job as a chef after working four years as a waitress. I really want to thank to everyone who gave me this opportunity for a successful future.

Raised in small-town Chapa, 12 hours away from capital Kathmandu, Sabita grew as a farmer's daughter. "I came to Dubai because I didn't have the finance to complete my studies and my family needed support. As the eldest child, the responsibility fell on my shoulders."

This is Chef Sabita's first competition and she can't wait to get selected for the live

cooking. Her long term dream is "to have my own hotel and give opportunities to young people who have struggled like me. I want to provide technical knowledge to help them grow."

Chef Kanishka Dihan Kulasekara

The Commis from Sri Lanka, who is the same age as Sabita, works in the banquet kitchen. He says, "It's a tough job but we enjoy too." The long work hours fly by like a breeze because of the camaraderie within the team. The Radisson team is his extended family.

Ten years ago, following his parents' split, Chef Kanishka began living with his mom while his sister stayed with his dad. "I am not in touch with my dad or sister," he says.

His love for cooking and helping his mom in the kitchen was how the idea of becoming a chef was born. His mom spotted his passion and directed him to join a culinary school in Colombo.

Chef Kanishka too began his career in stewarding. In 2012, during his maiden visit to Dubai, he found the opportunity

in Fujairah and stayed there for three and a half years. "After work, I would help the chefs in the kitchen," he says.

The Italian restaurant executive chef gave him opportunity to work as a chef and there has been no looking back since. Having worked in a few properties, he finally got his current position at the Radisson.

"This hotel has given me so much experience. I first have to thank Chef Uwe, I must also thank Executive Chef Diyan Manjula and Chefs Davide and Joseph. They are always pushing me to do better even when I make mistakes," he says.

In 2018 he was part of the three-member Radisson team that won the gold medal at a national competition.

For this competition he has created slow braised beef cheek and sous vide loin served with Maggi coconut parsnip puree, saffron fondant potatoes, lamb loin trimmings croquettes, Maggi mash potato and sautéed vegetables with mint jule. Enjoy the recipes on the next page.

Nestle Sweet Delight (Chocolate Orange Mousse in Mango Crème Brûlée, Raspberry Cream With Coconut Jelly, Raspberry Crumble and Mix Berry Jue)

CHOCOLATE ORANGE MOUSSE

Docello chocolate mousse	85 g
Milk	85g
Orange juice	110g
Cream	85g

Method

- ◆ Add mousse powder to a bowl of cold milk and whip until a homogenous mixture has been obtained. Whip with help of mixers – two minutes at a low speed and five minutes at a high speed.

MANGO CREME BRÛLÉE

Docello creme brûlée	60g
Cream	150g

Milk	50g
Mango puree	50g

Method

- ◆ Bring to boil mango puree, milk and cream, and then remove it from the heat source. Add crème brûlée mix into it while continuously stirring. Place it back on a heat source and stir it until it comes to a boil. Pour in the mould.

RASPBERRY CREAM

Sweet cream	60g
Unsweet cream	60g
Raspberry puree	60g

Method

- ◆ Whip with help of a mixer the sweet and unsweet creams until it gets soft. Pack and add raspberry puree.

COCONUT JELLY

Maggi coconut powder	85g
----------------------	-----

Water	310g
Sugar	70g
Gelatin	17g

Method

- ◆ Dissolve the coconut powder in water.
- ◆ Add the sugar and put in a pot and bring to boil.
- ◆ Add the gelatin. Pour in a mould and freeze it.

RASPBERRY CRUMBLE

White Chocolate	40g
Maltose	35g
Raspberry puree	40g
Nestle condensed milk	20g
Mix berry jue	35gm

Method

- ◆ Melt the chocolate.
- ◆ Combine all together to make a crumble.



THE NEST

(Slow braised beef cheek and sous vide loin served with Maggi coconut parsnip puree. Saffron fondant potatoes, lamb loin trimmings croquettes, Maggi potato and sautéed vegetables with mint jule)

INGREDIENTS

Lamb loin	360g
Beef cheek	360
Potato	300g
Maggi potato powder	600
Salt	To taste
Pepper	To taste
Chef demi glaze	800g
Broccoli Romanesco	120g
Baby Carrot	80g

Brussel sprout	80g
Rosemary	40g
Thyme	40g
Butter	80g
Tomato paste	40g
Parsnip	280g
Cream	80g
Maggi coconut milk	80g
Celery	80g
Carrot	80g
Maggi stock powder	80g
Saffron	40g
Onion	200g

METHOD

- ♦ Marinate beef cheek with salt, pepper and vegetable and start to braise with demi glaze.

- ♦ Season lamb loin with salt, pepper, herbs and vacuum it. And start to sous vide 750C for 45 minutes.
- ♦ Marinate fondant potato with herbs, salt, pepper, butter and saffron. Cook it in oven for 1800C for 25 mins.
- ♦ Make the lamb loin trimmings and potato powder into croquettes and season with salt and pepper.
- ♦ To make a parsnip puree, add cream and coconut milk together and flavor it with butter, salt and pepper flavour.
- ♦ Boil the vegetables and sauté it with butter and onion. And season with salt and pepper.
- ♦ Sauté onion, garlic and herbs, add some fresh mint and demi-glace and reduce the sauce.



CREAM AND CHEESE

Frenchman Christopher Lambert, the Executive Pastry Chef at IHG Group, Dubai Festival City, talks to Samaneh Naseri about his career and shares a melt-in-the-mouth recipe

Cléon, in the Normandy region of northern France, is best known to the outside world as an industrial town with a Renault manufacturing plant. What few people know is that, it is also home to Christopher Lambert, the 34-year-old French pastry chef based in Dubai. He was born across the Seine river in Elbeuf but raised in Cléon. "It was here that I went to school and did my apprenticeship in pastry," he says, with a smile that shows his fondness for the place.

It is here that he created his fondest childhood memories growing up with his two brothers and sister. "My father worked in the aircraft industry and my mom visited the homes of sick people and helped them with their recovery.

"I was quite naughty growing up. Eventually, I understood that school is important." Equally important for him was soccer. "I was crazy about it. I don't play much now but I always catch every Paris Saint-Germain game. It's my favorite team," says Chef Chris.

So how did cooking tie into all this? "I have wanted to be a pastry chef since I was young," he says. "My father was a great cook. He used to be a chef in the army. He worked for a while in butchery as well. And when he stopped working in the aircraft industry, he picked up seasonal work in restaurants. His ability to take care of everything inspired me."

At the age of 14, Chef Chris decided to



You need to understand what is more important, understand the ingredients, understand products and to make sure you are not wasting products

work in pastry after school. "I did my apprenticeship, so it was one week at school and 3 weeks at work. I learnt the basics and soon after I moved to develop my skills and to learn more."

He began working in bakery and pastry outlets and admits that the beginning was hard. "You need to understand what is more important, understand the ingredients, understand products and to make sure you are not wasting products." Work hours were tough too because Chef Chris was not used to waking up at 4am every day. Thanks to hard work and determination, routine set-in.

Chef Chris worked in and around Paris for a few years before deciding to go international. His first stop was Dubai in 2011 and has since stayed here. Given his fascination with standalone outlets he began working for Le succès Bakery & Pastries. "It was a bakery, pastries

and coffee shop where we produced everything ourselves. We sold, not only in the shop, we even delivered to hotels, coffee shops and restaurants.

He then went on to join a few pastry shops in Dubai, some good and some not so good, but it helped him grow professionally.

In 2016, he was offered the position of pastry chef by his current employer IHG Group, Dubai Festival City, which encompasses Intercontinental DFC, Crowne Plaza DFC, Intercontinental Residence DFC, Holiday Inn DFC and the Festival Arena.

His performance excelled here and in 2019 he was promoted to Executive Pastry Chef.

So, what are the challenges of working as an Executive Pastry Chef? He says, "Most of the places I previously worked at, were boutique outlets. Here I had to learn all the operations and focus more on banquet. We have an amazing cake shop and three selling counters, styled like cake shops. We also have major orders for buffet and banquet, which is a massive job given the size of our banquets.

For the readers of this magazine, Chef Chris created an Exotic Cheesecake. He says, "I used Arla Pro's cream cheese, cream and Lurpak butter. I've been using these for a few months and the quality and consistency is good. I especially like the cream cheese as it works both



for cooking and in cold process and the texture is exactly the way I want it to be." The dish showcases how a simple cheesecake can be truly of a global standard when created the right way.

His main advice to young chefs is to have passion. "If you don't have passion for working in the kitchen, you will never be successful. I never come to work just to work. For me, even when I was young, I would say, 'I'm not going to work! I'm going to enjoy my day'. I had this crazy

passion to learn and grow. So yes, the main thing is passion.

"Second, you shouldn't count hours. It's hard to work long hours but that's the only way you will succeed. If you spend time on improving what you love, you can succeed." Chef Chris dreams of opening his own bakery and pastry company someday. "Maybe in France, I'm thinking a shop inside of a restaurant." Well, we can only hope that his dreams do come true someday.

Exotic Cheesecake

INGREDIENT

CHEESECAKE BISCUIT

Sugar	200 gm
Brown sugar	400 gm
Flour	600 gm
Hazelnut powder	600 gm
Lurpak Butter	600 gm

CRUMBLE

Cheesecake biscuit	500 gm
Lurpak Butter	50 gm

PASSION FRUIT GLAZE

Passion fruit puree	1 kg
Sugar syrup	150 gm
Sugar	450 gm
Pectin NH	15 gm

MANGO/PASSION/YUZU/ VANILLA SORBET

Water	500 gm
Sugar	300 gm
Glucose powder	140 gm
Sorbet stabilizer	9 gm
Mango puree	700 gm
Passion fruit puree	300 gm
Yuzu puree	80 gm
Vanilla beans	3 pieces

CHEESECAKE MOUSSE

Arla Pro Cream (1)	125 gm
Sugar (1)	75 gm
Egg yolks	50 gm
Sugar (2)	50 gm
Arla Pro Cream cheese	187 gm
Yoghurt	187 gm
Arla Pro Cream (2)	375 gm
Gelatin sheet	22 gm
Vanilla bean	2 pieces

YELLOW DIPPING GLAZE

White chocolate	300 gm
Cocoa butter	100 gm
Grapeseed oil	50 gm
Flower power yellow color	2 pieces

RASPBERRY GEL

Raspberry puree	100 gm
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Cold glaze	300 gm
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MANGO SALSA

Mango cheeks	300 gm
Pomegranate	30 gm
Cold glaze	50 gm
Mango puree	25 gm
Lime zeste	1 piece
Passion fruits fresh (seeds only)	½ piece

METHOD

CHEESECAKE BISCUIT

- ♦ Paddle together all the ingredients into a dough.
- ♦ Transfer to a parchment lined sheet tray and break up into small pieces.
- ♦ Bake in a pre-heated oven at 175°C for 10 minutes.
- ♦ Remove from the oven and break up with a bench scraper.
- ♦ Return to oven and continue to back for an additional 8 minutes then mix again.
- ♦ Cool down completely at room temperature and then chop in the thermomix to powder.

CRUMBLE

- ♦ Mix the cheesecake biscuit powder with 10% of its weight of melted butter. (example: 100g cheesecake biscuit + 10g melted butter)
- ♦ Press it into the desired mould or ring.

CHEESECAKE MOUSSE

- ♦ Bring cream (1) and sugar (1) to a boil.
- ♦ At the same time, beat the egg yolks and

sugar (2) to a light color using a mixer.

- ♦ Pour the first mix to the second and mix until it cools down.
- ♦ Beat yoghurt and cream cheese together and add it to the previous mix.
- ♦ Beat the cream (2) and the vanilla beans to a semi-whipped texture.
- ♦ Hydrate the gelatin in cold water. Once soft, melt it in a microwave.
- ♦ Take a little bit of the mix and put it in the melted gelatin. Place it all back in the mix and add whipped cream.

PASSION FRUIT GLAZE

- ♦ Put the puree and sugar syrup in a saucepan.
- ♦ Once the temperature reach 40°C, add the sugar and pectin NH.
- ♦ Cook to 106°C.
- ♦ Transfer to a container and cover with cling film to contact.

YELLOW DIPPING GLAZE

- ♦ Melt the cocoa butter and white chocolate together and then add the flower power yellow colour.
- ♦ Add grapeseed oil.

RASPBERRY GEL

- ♦ Mix both the ingredients together to create a gel-like texture.

MANGO SALSA

- ♦ Cut the mango cheeks into small cubes.
- ♦ Get the pomegranate seeds and add it to the mango cubes
- ♦ Add the puree, cold glaze and lime zest.
- ♦ While dressing the plate, take only the seeds from the passion fruit.

MANGO / PASSION / YUZU & VANILLA SORBET

- ♦ In a pot, whisk together sugar glucose powder, vanilla beans and stabilizer and stir in the water.
- ♦ Place over medium heat and bring to a boil.
- ♦ Allow to boil on low heat for five minutes.
- ♦ Remove from heat and cool it down to 45°C and whisk the puree in.
- ♦ Transfer to a paco jet container and store in the blast freezer for the next day and churn.





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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.

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- ▶ 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

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February 2020 **Gulf Gourmet**

LEVANTINE FLAVOUR

Chef **Anas Khalil Mohamed Azizeh** has mastered the culinary craft of Levantine cuisine. All it took was two jobs to get there



Inas Khalil Al-Wajidi

Anas Khalil Mohammed Aziz, 40, was born in Amman, the capital city of Jordan to a large family. He is one of eight siblings – seven brothers and a sister. Each sibling took a different career path leaving just him and his youngest brother to follow the culinary route.

"My brother works in Saudi Arabia as an Arabic chef for Hashim restaurant," he says with pride.

Anas's younger brother saw him as a role model and followed in his culinary footsteps. Steps that first touched ground in 1996. "I was 17 and had just finished high school," he says. "It was my mom who pushed me to step out of the house and work in a professional kitchen. I started as a cleaner and within three months I was able to transition to a cooking role."

This was the Jabri restaurant that Chef Anas managed to get work in. The established outlet in Amman was famous for its authentic Arabic fare as well as for its large convention centre where lavish parties and large banquets were hosted regularly.

Not sure whether it was the proximity to home or the love for cooking, but Chef Anas never ever felt like quitting the place. He was so in love with his job, that eight years flew by. Those passion



It was my mom who pushed me to step out of the house and work in a professional kitchen. I started as a cleaner and within three months I was able to transition to a cooking role

filled long working hours and the ability to deliver excellence time and again saw Anas grow from a kitchen helper to Executive Sous Chef in his mid-twenties.

Now when he looks back he says, "My mom wanted me to be independent and sent me to work for the summer holidays. I wanted to return to university. However, the money and the taste of independence saw me stay back as a chef."

Though he did not go to university, Anas was never short of culinary knowledge. My chef sent me to the best hotel school in Jordan and I got myself educated.

Armed with this knowledge of Arabic

cuisine and his experience working for an established brand, Chef Anas made his way to the nearest global culinary hotspot – Dubai. "I came here as Executive Chef for Rawabina restaurant in 2003."

He stayed with the restaurant for 15 years until 2018 – seven years in Muraqqabat and eight in Garhoud after it moved in 2010.

"Yes, I worked at only one restaurant in Jordan and just one restaurant in Dubai," he says of his first 23 years as a chef.

A little over a year ago, in November 2018, he finally took the entrepreneurial route. He now offers food training and consultancy services. "I have a trainer certificate from Dubai municipality and I do food workshops for children, and workshops for Italian or Chinese cuisine."

He is also focused on using his knowledge of food to be a social media influencer. "You will find me on Instagram and YouTube where I create videos on Arabic food. I use these platforms to explain the nuances of Middle Eastern food and its variations in Syrian, Lebanese, Jordanian, and Palestinian cooking. I try to teach people and share my culinary knowledge.

That said, he hasn't forgotten those who offered him this knowledge in the first place. "The chef who taught me in Jordan was an Egyptian married to a Jordanian and has been living there for 40 years. To this day I am in contact with him almost daily. We chat on WhatsApp. He taught me very well.

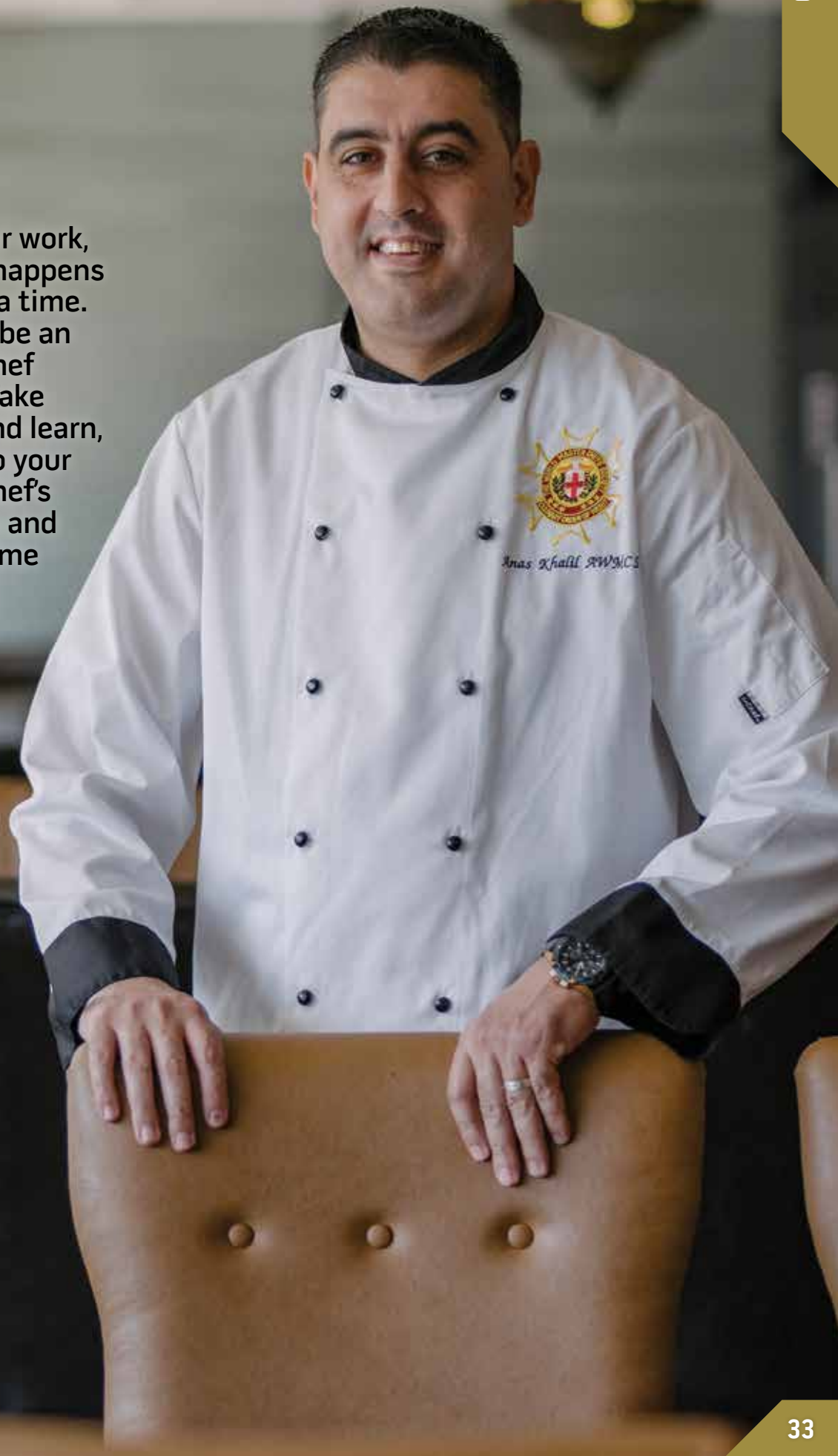
"The learning curve was not easy though. Today you have YouTube and Instagram to find what you want. Back then it was difficult. I worked from 7 am to 2 am during peak seasons. Now it's much easier, young chefs are lucky," he says.

Though Chef Anas is excellent at his job and rose up the ranks quickly, he too made mistakes in his formative years.





Respect your work,
everything happens
one step at a time.
One cannot be an
executive chef
overnight. Take
your time and learn,
and listen to your
executive chef's
instructions and
deliver on time





He says, "When making kibbeh lananieh, you must know how to cook the yoghurt. If not, you could lose everything. I have made that mistake multiple times."

"For me time management was a big challenge. If I had a big order, I would be ready to work at 4 am. Just because I was the executive chef did not mean I would go to work at 9 or 10 in the morning. I respect my work and my team. It's very important," he says.

These days, managing and dealing with staff is the real challenge and Chef Anas overcame that challenge by being friendly with his team. "We all share our knowledge and teach one another. I give young chefs the knowledge they want. I have no culinary secrets as I believe keeping secret in the kitchen is not good."

The WorldChefs certified international



For me time management was a big challenge. If I had a big order, I would be ready to work at 4 am. Just because I was the executive chef did not mean I would go to work at 9 or 10 in the morning

judge has judged culinary competitions in Sri Lanka, Philippines, Malaysia, Ghana and Greece. He is also a member of many chef associations and says his dream is

to build the best YouTube where chefs can learn. He is thankful to Chef Uwe Micheel and Andy Cuthbert for helping him become a senior chef in the UAE and in the Guild.

His advice to young chefs is, "Respect your work, everything happens one step at a time. One cannot be an executive chef overnight. Take your time and learn, and listen to your executive chefs instructions and deliver on time."

The father of two young boys along with his wife are happy with the way life is panning out for them. He says, "After my mom, who pushed me in to this industry, the person I am second most thankful to is my wife. When I'm traveling to other countries for weeks at a stretch due to work, she takes care of our children and understands that for a chef there is no such thing as an "off" time."

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Never say **NEVER**

Chefs **Lumu Robert** and **Saddam Yousuf** of Jebel Ali Recreation Club are the second set of competitors this month for Season 8 of Golden Chef's Hat Award - UAE

Dubai is more of an equalizer than most would like to believe. Chefs Lumu and Saddam have almost nothing in common having been raised thousands of miles apart. Yet, there is more that's common between them than

meets the eye. And we are not talking about both being one of four siblings.

These two young chefs in their late twenties have come miles to reach where they are and are willing to travel thrice as far to get to where they want. Both

have a passion for cooking and dreams of running their own restaurants back in their hometown. Both are in Dubai to learn what true fine-dining means in a multicultural setting. Both have had to overcome obstacles and little to no knowledge of fine-dining, to make it this far.



**Lumu Robert**

The good news is that they have both learnt from scratch on what is right and wrong in their field of trade. This is why, for their first competition, they have given their all to make sure they make it to the final cook-off next year.

Chef Lumu Robert

The 29-year-old from the capital city of Kampala in Uganda says, "I was inspired by my mom's home cooking. It was she who taught me how to cook. Unfortunately, once I knew this was my calling, she didn't want me pursuing it. In my country, chefs don't have the stature they have here."

At his mom's insistence, he studied mechanical engineering only to quit after 18 months. "It was just not meant for me." He eventually followed his heart and completed a two year course in catering at the YMCA. Here he learnt more than just pastry and headed straight to Dubai.

"I came here in 2013 at the advice of a friend but was unable to find a job I wanted." He began stewarding at Kosebasi in Al Wahda Mall, Abu Dhabi

and then Leopolds of London at The Beach Mall, Dubai. He finally got his big break at Saponi di BiCE JBR as kitchen helper and Commis II in their pasta section. He eventually worked at a few other locations before finally settling on Nakheel Group which operates the Jebel Ali Recreation Club.

"My mom now slowly realizes how much more there is to the job of a chef. The job is challenging because every chef is different. In one of my first jobs, I had an Italian chef who would scream and throw the pan across the kitchen. I am someone who is not used to loud sounds and didn't know how to react. My colleagues taught me that it is like the military. You just listen and learn and if you think you know something else, even then just listen."

"I am kind to those who are junior to me. I teach them differently to the way I have learnt," he says.

Saddam Yousuf

The young lad from Karachi, Pakistan says he followed the culinary path because of his brother who is a chef in Pakistan. "He is the HoD of a hospital

and looks after all the culinary aspects of the senior people working there."

After studying at a government recognized culinary school for two years he worked at various properties in his home city including Carlton, Regent Plaza and Pearl Continental.

He moved to Dubai in 2011 to be part of the main kitchen at the Grand Midwest. He soon found his way to working in standalone restaurants such as Bennigans/La Postreteria Restaurant (American/Mediterranean Cuisine) and Demoiselle by Galvin (Meraas Group).

He joined Jebel Ali Recreation Club (Nakheel Group) last year and is loving every minute of it. "Working with Chef Shan is a great experience as it helps you learn a lot about the finer details of cooking to the highest standards."

For this competition he created slow cooked lamb cutlets with roasted vegetables, confit egg yolk, horseradish mash potato and sweet potato puree. He says he enjoyed using the demi glace and the cream in particular.



Slow cooked lamb cutlets with roasted vegetables, confit egg yolk, horseradish mash potato and sweet potato puree

INGREDIENTS

Lamb rack	800g
Rosemary	5g
Thyme	5g
Garlic	5g
Salt	80g
Olive oil	100g
Maris piper potato	500g
Nestle Cream	120g
Butter	120g
Salt	20g
Horseradish	30g
Sweet potato	300g
Garlic	5g
Rosemary	3g
Thyme	3g
Olive oil	10g

VEGETABLES

Heirloom carrots	100g
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Beans	50g
Snow peas	50g
Shimeji mushroom	30g

LAMB JUS

Demi glace nestle	200g
Carrots	50g
Celery	50g
Brown onion	50g
Leeks	50g
Garlic	20g

EGG CONFIT

Egg yolk	4pcs
Olive oil	300g
Lemon zest	5g
Rosemary	5g
Thyme	5g

Method

- ◆ Clean the lamb rack, remove excess fat and clean the bones. Marinate with salt, rosemary, thyme, garlic and olive oil.
- ◆ Put in a vacuum pack and slow cook in sous vide at 48°C for two hours. For perfect medium.
- ◆ Peel the potato and cut into small

cubes. Boil until tender cooked. Pre-heat the cream and butter. Mash the boiled potato and pass through a fine strainer for a fine mash. Then put it back to heat and gradually add the cream and butter mix.

- ◆ Put the sweet potato in a foil. Poke the potato with a fork and add the herbs. Cover with aluminum foil and bake in an oven at 190° for 45mins.
- ◆ Peel the sweet potato and puree it in a vitamix. Pass it through a fine sieve.
- ◆ Clean and peel the vegetables. Blanch and pan roast the vegetables. Add seasoning.
- ◆ Cut all the vegetables into cubes and roast it in a pot until it caramelizes. Add demi glace and water. Let it boil then simmer until it gets a thick consistency.
- ◆ Infuse the rosemary, thyme, lemon zest into olive oil.
- ◆ Put the infused oil into a deep 1/6 pan and put the yolks slowly. Cover with cling film then put in a sous vide at 66° for an hour. Make sure you tape them on the side so it won't move.



Strawberry panna cotta with raspberry spaghetti and red berries compote

Ingredients

Docello panna cotta	250g
Cream	500g
Milk	1L

GLAZE

Strawberry puree	100g
Glucose	30g
Gelatin sheets	9g
Cream	60g

RASPBERRY SPAGHETTI

Raspberry puree	100g
Agar-agar	1g
Glucose	30g

RED BERRIES COMPOTE

Strawberry	30g
Red currant	20g
Raspberry	30g
Sugar	100g
Glucose	30g
Water	100g

STRAWBERRY CREAM

Egg whites	80g
Corn syrup	20g
Sugar	40g
Strawberry puree	30g
Cream of tartar	5g
Vanilla	2g

Method

- ◆ Combine milk and cream and bring to a boil.
- ◆ Add the panna cotta powder and bring to a boil and keep stirring until it

thickens. Pour it in a silicone mold.

- ◆ Refrigerate it.
- ◆ Heat all the ingredients and let it cool down before glazing the top of the panna cotta.
- ◆ Boil the raspberry puree and add some water to it. When it boils, add agar agar and dissolve it. Add glucose and set it in a silicone air tube.
- ◆ Chop the strawberries and cut the currants and raspberries in half.
- ◆ Heat the glucose, sugar and water. Add the berries and let it simmer until it reaches a syrup-like consistency.
- ◆ Whip the egg whites, tartar, vanilla, sugar and strawberry puree.
- ◆ When it starts to become stiff, gradually add the corn syrup.
- ◆ It should have a shiny marshmallow consistency.



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SIAL Spectacle

Exclusive images from La Cuisine at SIAL, held in December on the sidelines of the SIAL Middle East exhibition at ADNEC. In our second of three-part series check out moments captured by our photo editor Amaresh Bhaskaran.



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THE EMIRATES SALON CULINAIRE 2020

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
- 12 Tapas, Finger Food and Canapés
- 13 Blank
- 14 An Arabian Feast Edible Buffet by USAPEEC

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

- 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 Nestlé
- 29 Practical Cookery sandwiches
- 30 Practical Cookery Pasta by Barilla

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 of decoration for the cake decoration will be to the competitors choice
4. The cake base must be a maximum size of 25cm X 25cm or 25cm Diameter.
5. The cake can be brought already filled without coating – ready to decorate.
6. The cake must be delivered and set up hygienically with cold box or dry ice storage. Not up to hygiene food product will not be judge.
7. All decorating ingredients must be edible and mixed on the spot. (Chocolate/Sugar/ Marzipan/Fondant) minimum height is 30cm, it should be able to enhance and harmonize with the overall presentation
8. No pre-modelled garnish permitted.
9. Chocolate and royal icing can be pre-prepared to the basic level,
10. Competitors must provide all ingredients, cake base, utensils, and small equipment required.
11. A standard buffet table is provided for each competitor to work upon.
12. Water, electricity and refrigeration might not be available.
13. The cake will be tasted and cut by the Judges, as part of the judging criteria
14. Ingredients maybe supplied by the sponsor and shall be mandatory to be used,

15. Information shall be sent to competitors in advance of the competition for supply of ingredients if being supplied. 50 Points will be deducted for non compliance

Pastry Displays

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

All decorations must be edible and made entirely by hand.

1. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
2. Fine, food-quality wiring is allowed for the construction of flowers but must be properly wrapped and covered with flower tape or paste.
3. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
4. The bottom layer of the cake must be edible. A section of the finished edible cake should be cut for the judges' inspection
5. The cake will be tasted by the judges.
6. Inedible blanks may be used for the two top layers.
7. Typewritten description and recipes are required.
8. Maximum area w60 cm x d75 cm.
9. Maximum height should not exceed 1 meter (including socle platforms)
10. Pristine Ingredients supplied by the sponsor shall be mandatory to be used if these are supplied, 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. *Hulala Whipping Cream*
Gold must be used inside the cake
- g. *Optional to use any of the following*
- h. *Real dark chocolate (60% cocoa) easy melt buttons*
- i. *Real Milk chocolate (35% cocoa) easy melt buttons*
- j. *Delicia Custard Cream Mix (can be used for lemon curds etc)*
- k. *Icing Sugar*
- l. *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 maybe available to be used. Information shall be sent to competitors prior to the competition
 3. Written description required.
 4. Maximum area w90 x d75cm.
 5. Maximum height 90cm (including base or socle).

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

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

1. A baked bread showpiece.
2. Three types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Three types of bread roll 25-40grams (competitor's choice)) three pieces of each roll to be displayed.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each

variety to be displayed on a separate platter for judges' tasting. Tasting shall make up 30% of the marks

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

Class 06: Petites Four & Pralines 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 9 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.
- Waste and over-production will be closely monitored. Please refer to the ECG Sustainability Guidelines on the website
 - There is a point penalty deduction for wastage or over-production.
 - Timing is closely monitored.
 - There is a 2-point penalty deduction for each minute that the meal is overdue.
 - All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.
 - Failure to bring food items in a hygienic manner will result in disqualification.
 - All dishes are to be served in a style equal to today's modern presentation trends.
 - Portion sizes must correspond to a three-course restaurant meal.
 - Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
 - Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
 - Competitors must bring with them all necessary mise-en-place prepared according to WORLDCHEFS guidelines in the hot kitchen discipline (www.worldchefs.org).
 - Competitors are to provide their own pots, pans, tools and utensils.
 - 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.

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

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

- Salads – cleaned, washed, not mixed or cut.*
 - Vegetables – cleaned, peeled, washed, not cut, must be raw.*
 - Fish may be scaled and filleted and the bones cut up.*
 - Meat may be de-boned and the bones cut up*
 - Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, etc.). Hot and cold samples must be available for the judges.*
 - Pastry sponge, biscuit, meringue, basic dough's – can be brought in but not cut.*
 - Basic pastry recipes can be brought in weighed out but no further processing.*
 - Fruit pulps – fruit purees may be brought in but not as a finished sauce.*
 - Decor elements – 100% must be made in the kitchen.*
- No pre-cooking, poaching etc. is allowed.
 - No ready-made products are allowed.
 - No pork products are allowed.
 - No alcohol is allowed.
 - 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
 - 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.
 - Two copies of the recipes

- typewritten - are always required.

- Submit one copy of the recipe/s to the clerk when registering.
- 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

- Time allowed: 60 Minutes
- Prepare and present for four persons: Three types of hot mezzeh and three types of cold mezzeh.
- Only one (if any) of the following types of mezzeh may be displayed: homous, tabouleh, babaganough, fatouche, moutabel.
- The mezzeh can be representative of any of the following countries:
 - > Lebanon
 - > Syria
 - > Jordan
 - > Morocco
 - > Egypt
 - > Tunisia
- Dishes must represent a variety of cooking methods and the use of ingredients as used in the Arabic restaurants of the UAE.
- Rahma olive oil must be the only olive oil used in the creation of these dishes and will be available in the competition venue
- Present the mezzeh in four equal portions.
- Two portions will be presented and two portions will be presented to the judges.
- Typewritten recipes are required.

Class 20: Fish & Seafood - Practical Cookery by MITRAS

- Time allowed 60 minutes
- Prepare and present three



identical main courses using fish and or shellfish as the main protein item of the dish.

3. All ingredients including the fish/seafood must be provided by the competitors and any type of fish can be used. In the event of fish being supplied by the sponsor then this fish is only to be used.
4. 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. All Competitors must use HK Enterprises rice in one of the dishes, this is mandatory and failure will result in 50 point reduction. Rice will be made available in the kitchen from the sponsor and organizer
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 savory HUG pastry shells suitable for dinner service.
2. Only savory HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.
4. Present four different savory dishes on individual plates, 1 of each dish, using two savory HUG shells per plate (i.e. exhibit eight shells in total).
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 pastry dishes on individual plates, 1 of each dish, 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.



EXPO Culinaire
CHEFS | PASTRY CHEFS | BAKERS | COOKS
FEATURING THE 23RD EMIRATES INTERNATIONAL SALON CULINAIRE
3 - 5 MARCH 2020 | EXPO CENTRE SHARJAH, UAE



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

1. Time allowed 20 minutes
2. Take a whole fresh chicken and prepare from it the following:
3. One breast skinless.
4. One breast skin-on.
5. One whole leg, skin-on, and tunnel-boned, ready for making a ballotine.
6. One thigh boneless.
7. One drumstick.
8. Two wings prepared for pan frying/grilling.
9. 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

21. Explain to the judges the usage of any left overs.
 22. 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. **a.** Prepare and present 2 identical portions of one traditional French style of breakfast Omelet **b.** Prepare and present 2 identical portions of the competitors choice of egg dish and served with hollandaise sauce in addition to the dish.
3. Portions suitable for Ala carte Breakfast
4. Present the dishes on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required

Class 27: Chicken - Practical Cookery by USAPEEC

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using USAPEEC Chicken Quarters. The chicken shall be supplied by the organizers in the competition venue on the day of the competition.
3. The bones of the chicken is to be kept for inspection by judges
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required

6. Weight of chicken per portion on the plate to be 150 grams
7. 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.
8. 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 be competitors 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

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. The sandwich must be suitable for a light lunch
4. The sandwich can be hot or cold



5. 1 power point will be available
6. Plates, equipment and all other ingredients must be brought by the competitors
7. Type written recipes are required.

Class 30: Pasta - Practical Cookery by Barilla

1. Time allowed 60 minutes
2. Prepare and present two identical main courses using Barilla Pasta and Sauces only, 1 main course suitable for a Bistro or coffee shop and to be vegetarian, 2 plates to be presented one for judges one for presentation, 1 main course suitable for a fine dining restaurant to the competitors choice, 2 plates to be presented one for judges one for presentation.
3. Barilla Pasta and Sauces shall be available in the competition venue and these are the only sauces and Pasta to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced.
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are require
6. Weight per portion on the plate to be 150 grams

VENUE & ENTRY FEES

1. The Emirates Salon Culinaire will be held during the Expo Culinaire 2020 from March 3rd to March 5th 2020.
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 2020 AED:500/- per person*
 - ii. *Best Pastry Chef – The Emirates Salon Culinaire- Dubai 2020 AED:400/- per person*
 - iii. *Best Artist – The Emirates Salon Culinaire- Dubai 2020 AED:500/- per person*
 - iv. *Best Arab National – The Emirates Salon Culinaire- Dubai 2020 AED:300/- per person*
 - v. *Young Chef of the Year – The Emirates Salon Culinaire Dubai 2020 AED: 300/- per person*

CLOSING DATE:

5. Closing date for entries is February 28th 2020 However, many are often fully subscribed and closed well before the closing date.

TROPHY ENTRY

Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are entering. No other classes may be entered into by a trophy entrant.

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

The required classes are:

BEST CUISINIER

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

Seafood Practical Cookery

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

BEST PASTRY CHEF

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

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

BEST ARTIST

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

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

BEST ARAB NATIONAL CUISINIER

- i. *Class # 27. Chicken – Practical Cookery Arabic Style*
- ii. *Class # 19. Arabic Mezzeh - Practical Cookery*
- iii. *Class 22: Emirati Cuisine - Practical Cookery*
- iv. *In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one Gold medal and be an Arab National.*



YOUNG CHEF OF THE YEAR

See Classes for Entry Document

JUDGING AND THE AWARDS SYSTEM

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

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

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

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

The scaling for awards in all classes is as follows:

Points	
100	Gold Medal with Distinction with Certificate.
99 – 90	Gold Medal with Certificate.
89 – 80	Silver Medal with Certificate.
79 – 70	Bronze Medal with Certificate
60 – 69	Certificate of Merit
Thereafter	Certificate of Participation

Corporate and Establishment Trophies

The corporate and establishment trophies available are:

Best Effort by an Individual Establishment – The Emirates Salon 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	
Gold Medal with Distinction	6 Points
Gold Medal	5 Points
Silver Medal	3 Points
Bronze Medal	1 Point

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

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

This Memorandum of Understanding ("MOU") is effective from day of

Between:

1. MasterBaker Marketing FZLLC
2. The Emirates Culinary Guild

This memorandum of understanding (MOU) is entered in to between, Emirates Chefs Guild FZ LLC, trading as Emirates Culinary Guild (the company) and

Master Baker, (the sponsor) this day (, , 2020 for the purpose of sponsoring the Emirates Salon Culinaire 2020 (the event) at Expo Centre Sharjah (the venue) from 3rd March to 5th March 2020 inclusive, which will make up the term of this agreement.

1. COLLABORATION

The cost of sponsorship to be borne by the sponsor for the term of the event shall be AED 20,000.00 +5% VAT in 1 instalment, due on or before 17th January 2020 for the sum of AED 20,000.00 +5% VAT for the event by cheque or bank transfer to Emirates Chefs Guild FZ LLC. Payable to:

Bank Name: Mashreq Bank

Account Name: Emirates Chefs Guild FZ LLC

Account Number: 0190000017926

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.

The Sponsor at its cost shall provide and not limited to the following:

- 1.1 The sponsor may wish to provide Taste Craft products as discussed and agreed in advance with President Uwe Micheel for classes 31 Mocktail Class.

The company at its cost in response to the supply of said equipment and personnel from the sponsor shall provide the following:

- A minimum of 1 banners/vinyl



stickers shall be produced and provided in 2 locations at the venue, as specified by the company as set out below:

- 1.2 1 banner of 3 meters x 5 meters drop, above the live kitchen
- 1.3 These branding specifications cannot be changed, logo of the sponsor to be provided in suitable print ready format, no other branding is allowed without prior written permission from the company.
- 1.4 Opportunity on the main stage at final prize giving to award the winner of the class winner in Classes 31 a senior executive of the sponsor with 1 photograph appearing in the Gulf Gourmet magazine post event minimum, and on Social media sites of the company
- 1.5 Placement of company logo on the Briefs of classes that are distributed to competitors, MASTERBAKER logo/TBC
- 1.6 The classes shall be named after the company "MASTERBAKER" on the brief of classes, the classes named shall be Class 31 Taste Craft Mocktails
- 1.7 The company shall ensure the classes are staggered over the event duration to gain maximum exposure
- 1.8 The company shall announce the company's names on the public announcement during the event as and when possible.

2. CONFIDENTIALITY

- 2.1 This MOU is confidential to the parties and their advisers and each party agrees to keep its terms and the terms of the

negotiations referred to in clause 1 and of any Documentation, together with any information disclosed by one party to the other during the negotiations and clearly identified as confidential (together, "Confidential Information") strictly confidential such that it agrees not to publish, communicate, divulge, disclose or use for any other purpose any such Confidential Information in any way without the prior written notice of the other party

- 2.2 Clause 2.1 above shall not apply to the disclosure of Confidential Information if and to the extent:

- a) **Required by law or any competent regulatory authority;**
- i. **That such information is in the public domain other than through breach of this clause 2;**
- ii. **That such information is known by the receiving party without obligation of confidentiality prior to disclosure by the disclosing party as can be shown by the receiving party;**

- 2.3 The obligations of each of the parties in this Clause 2 shall continue without limit in time and notwithstanding termination of this MOU for any reason.

- 3.1 This MOU shall come into force on signing and shall, unless otherwise agreed by the parties, terminate upon the earlier to occur of the following events:

- a) **The execution of the parties of the Documentation;**

- i. **The mutual written agreement of the parties to terminate this MOU;**
- and
- ii. **The conclusion of the event**

Following which the rights and obligations of the parties shall terminate, with the exception of those obligations contained in Clause 2.

4. LANGUAGE

- 4.1 The negotiations will be conducted in English and all legal agreements relating to the transactions envisaged in this MOU will be prepared in English.

5. GOVERNING LAW

- 5.1 This MOU is (and all negotiations and any legal agreements prepared in connection with the transactions envisaged in this MOU will be) governed by and construed in accordance with the laws applicable in Dubai.
- 5.2 The parties irrevocably agree that the courts of Dubai shall have exclusive jurisdiction to settle any dispute or claim that arises out of or in connection with this MOU and negotiations relating to the proposed transactions.

Duly authorised for and on behalf of The Emirates Culinary Guild

February 2020 **Gulf Gourmet**

newmembers



Masters of Sous Vide since 1971 receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

U.S.-based **Cuisine Solutions** produces and distributes fully-cooked sous vide foods to kitchens across the world, including fine dining, luxury hotels, airlines, and casual restaurants. In September 2019, Cuisine Solutions opened a new office in Dubai, expanding the company's reach into the Middle East.

Cuisine Solutions offers a variety of products designed for professional kitchens, allowing chefs to focus on customizing and finishing. From seasonal and holiday items to breakfast and dinner products, all Cuisine



Solutions products sold in Dubai are certified halal to cater to the unique needs of the Middle East market. Cuisine Solutions is recognized by top chefs as the authority on sous vide—the

innovative slow-cooking technique that the company pioneered, perfected, and popularized decades ago. With the expertise of Chief Scientist Dr. Bruno Goussault, Cuisine Solutions' culinary research & development team innovates new cooking techniques and recipes every day, anticipating clients' needs and market trends while incorporating the finest ingredients.



Soula Baroudi, Marketing Manager and Mohammad Nassar Al Refaee, CEO receiving the membership certificate receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel

NRTC was established in the UAE over 40 years ago with a mission to supply the freshest vegetables and fruits in the growing demand of UAE and other regions.

Our top priorities are to innovate in modern lifestyles and craft new ways for the consumers to enjoy fresh fruits and vegetables. In the past four decades we have dedicated all our efforts to delivering not just quality produce but also trust. This is reflected in the many awards and praises we have earned over the years. In order to respond to our customer's growing needs and demands, we strive to be a lean and encompassing organization which can fulfill the vital needs of the industry.

Each and every day, our dedicated food specialists in each of our facility, work tirelessly to achieve and deliver our brand promise, we will continue



to pursue greater goals and complete satisfaction for our clients, and aim to achieve the highest positions in the GCC market like no other and uphold the industry values as the best suppliers of fruits and vegetable in the region.

NRTC is proud to deliver high quality fresh fruits and vegetables all over UAE. We import more than 400 tons of fresh fruits and vegetables daily,

from Lebanon, Turkey, Egypt, Saudi Arabia, Oman, Morocco and Jordan. The products are transported by land and sea to the Dubai Central Market. In the case of certain kinds of produce with a short shelf life, we import by air.

The department has 11 state-of-the-art chiller sites with a total of 35 cold storage rooms, where the products are repacked for immediate distribution within the UAE. Customer Satisfaction being our prime focus, we consistently innovate and adopt modernized approaches to keep up with the ever growing consumer needs.

NRTC has an excellent supply chain and perfectly working systems and processes that ensures the produce are delivered in fresh condition and good packaging to our customers at a reasonable price.



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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

Be Positive Be Successful

"I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel" — Maya Angelou

Have you ever been asked or questioned yourself whether you can be a leader? Do you deem yourself as leadership material? Do others in your circle perceive you as a (good) leader? You may think that you are a great leader, support your team well, and complete your projects on time; your peers may have different views about you. Why? It's because being a leader is not enough unless you have a strong leadership presence.

Leadership presence is often regarded as something mysterious or magical. In reality, it is your ability to inspire and build confidence in those around you, including your team members (to follow you), peers (to show that you are credible and capable), and senior executives (to demonstrate that you can achieve milestones and take their mission ahead).



The key to successful leadership today is influence, not authority

— **Kenneth Blanchard**

MORE THAN A CHEF

**ROHIT
BASSI**



To be honest, leadership presence is a skill rather than a trait. It means you can actually develop and cultivate it. How? The shortest possible answer is leadership presence coaching. Dylan Walsh of MIT Management Sloan School shared in one of his articles that "in-factory soft skills training returned roughly 250 percent on investment within eight months of its conclusion."

Since employees' stronger leadership presence directly benefits an organization, developing this skill can help you go a long way and become a profitable asset for your organization.

Developing Leadership Presence Through Presenting

For your ongoing success learn to develop skills that allow you to communicate, negotiate and lead. Leadership presence (also called "executive presence") increases your happiness leading to your growth and increase in value.

Yes, digital technology helps. To get that edge, speak and engage with people by presenting live in front of them.

Learn to talk to a group of strangers or peers. There are many traits needed to be an effective leader, and one that demonstrates actual executive presence shines out. It is not just about style and appearance.

There is no one size fits all and every person's executive presence varies. Through leadership (executive) presence equip yourself with tools and techniques that allow you to:

- ♦ Establish rapport with individuals, teams, and audiences
- ♦ Appeal, influence and persuade different types of people
- ♦ Learn techniques to remove self-doubt, nervousness and fear

In addition, learn skills that allow you to:

- ♦ Realize your strengths as a presenter
- ♦ Get ready to handle tough questions with ease
- ♦ Present with a BANG! BANG! BANG!

With great impact to inform, influence and inspire people. Enhance your image, convince, and be impressive by presenting with high personal connect. It's never too late to work on developing and improving the key aspects of leadership (executive) presence.

Rohit Bassi is the founder of 'ROI Talks' and works across industries to help employees outperform themselves. You can contact him on roi@roitalks.com



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