

# Gulf Gourmet

FEBRUARY 2012

FROM US, FOR US.

## Rising Star

Benjamin Koidl is all set for Hans Bueschkens World Junior Chefs Challenge

## Chief Speak

Mark Napier, Exhibitions Director at DWTC, talks about Gulfood 2012

## Celebrity Chat

Chefs Scott and Nick talk about the success of their restaurant Table 9

## Supplier Story

Exclusive interview with the Chief Executive Officer of Barakat Group

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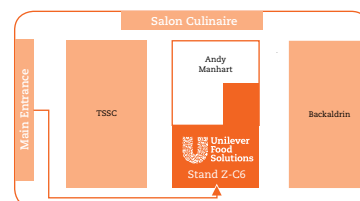
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## FROM THE *President's station*



Dear Fellow Chefs, Ladies and Gentlemen,

Welcome to the February issue of our Gulf Gourmet, the Salon Culinaire 2012 special issue.

Let me start by wishing each and every competitor all the best for the coming days. Do keep in mind that not everyone can win, and remember that the most important thing is taking part, being part of a big team, knowing that you did your best, and most significantly, learning from your colleagues – from their great work, as well as from their mistakes. Enjoy the Salon Culinaire, meet old friends, and make a lot of new ones.

I would like to thank all of you for your hard work in helping us make Salon Culinaire 2012 the best ever.

Good luck to all of you, and may the best chefs win. Salon Culinaire 2012 will feature the biggest field of competitors ever. We are very pleased to welcome chefs from different countries:

- Azerbaijan Culinary Association
- Bahrain
- Canada
- France
- Moscow National Culinary Association
- Slovakia Culinary Association
- Sri Lanka
- Saudi Arabia
- Our own united National Team from the different Emirates.

I would also like to express a heartfelt thank you to everyone who has helped in making this event happen – Josephine, the Executive Committee, all marshals, Chef Otto Weibel and all the Judges.

We would not be able to host the event without our partners – like Nestle Professional, which has been with

us from the first Salon in Dubai. And also Sadia, our key partner for many years. Meat Live Stock Australia with Australian lamb, Iffco, Master Baker and Ulmer Spatz, Toni Kaiser, John Holt Foods, Barakat with fruits, vegetables and juices, and of course, the hotels, who host our judges and provide the meals during the show.

Thank you also to the Trade Centre team for hosting us, Ginox, Electrolux and Convotharm, who are supporting us with the kitchen equipment, and all the great equipment for the team. I apologize in advance if I have left someone out. Look out in the March and April issue for the Salon Culinaire review, including winners and the special supporter's page.

Please do not miss the company profiles of our corporate members, the long-time supporters who have renewed their membership, and as well the new ones. We really do appreciate your support.

Also see the Guild pages to check all our supporters, and make sure to visit them at the show and see their products.

I would also like to extend a special welcome to Gissur Gudmundsson, the World President of WACS. And finally, a big thank you to Mr. Nazar Chatalian and his Team from Samad Al Iraqi Restaurant for having us for the January meeting.

Look forward to seeing you all at the show.

*Culinary regards,*

**Uwe Micheel**

*President of Emirates Culinary Guild*

*Director of Kitchens*

*Radisson Blu Hotel, Dubai Deira Creek*



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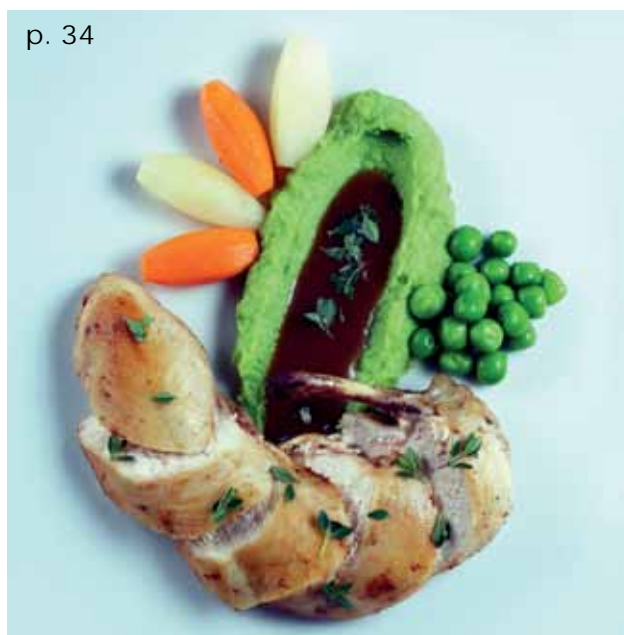
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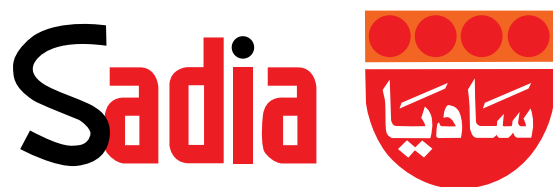
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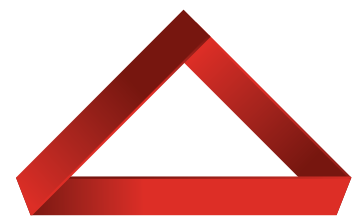


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Speaking to Gulf Gourmet, **Mark Napier**, the Exhibitions Director at Dubai World Trade Centre, reveals interesting facts and figures that make Gulfood such an influential platform

**Tell us a bit about your association with Gulfood over the years and its importance to the region's growing food industry.**

I have been the director of Gulfood for three years now, over which time I have witnessed meteoric changes and developments. Since the first exhibition in 1987, not only has the show developed in terms of the true 360° offering it now provides; from food and beverages, through to ingredients, processing and packaging; but the number of exhibitors attracted to Gulfood and the number of visitors attending have resulted in an increase of exhibition space, growing more than 50 times in the past decade and a half. With the Middle East and neighbouring regions targeted by the global food and beverage industry as key growth markets for the forthcoming decade, the importance and influence of Gulfood has also reached new levels. It is without doubt one of the most important trading platforms for the global food and beverage industry in the region, and is reflected in our growing number of exhibitors and the number of countries participating.

**What is it about Gulfood that attracts so many international players? Also, do you have any figures to quantify the business opportunity that Dubai presents?**

One reason – Sales. Exhibitors make more sales at this event than any other comparable show in the world. Gulfood's reputation as a business generator has spread across the globe.

This year's event will see a record 107 international pavilions joining over 65,000 trade visitors from more than 150 countries, highlighting the international and world class business to be found at Gulfood. Companies from countries as far afield as Algeria, Argentina, Australia, China, France, Hungary, Japan, Kenya, Malaysia, Maldives, Pakistan, Peru, South Africa, Switzerland, Turkey, USA and Vietnam have confirmed their participation at the show, reaffirming Gulfood's position as the world's largest annual trade show for

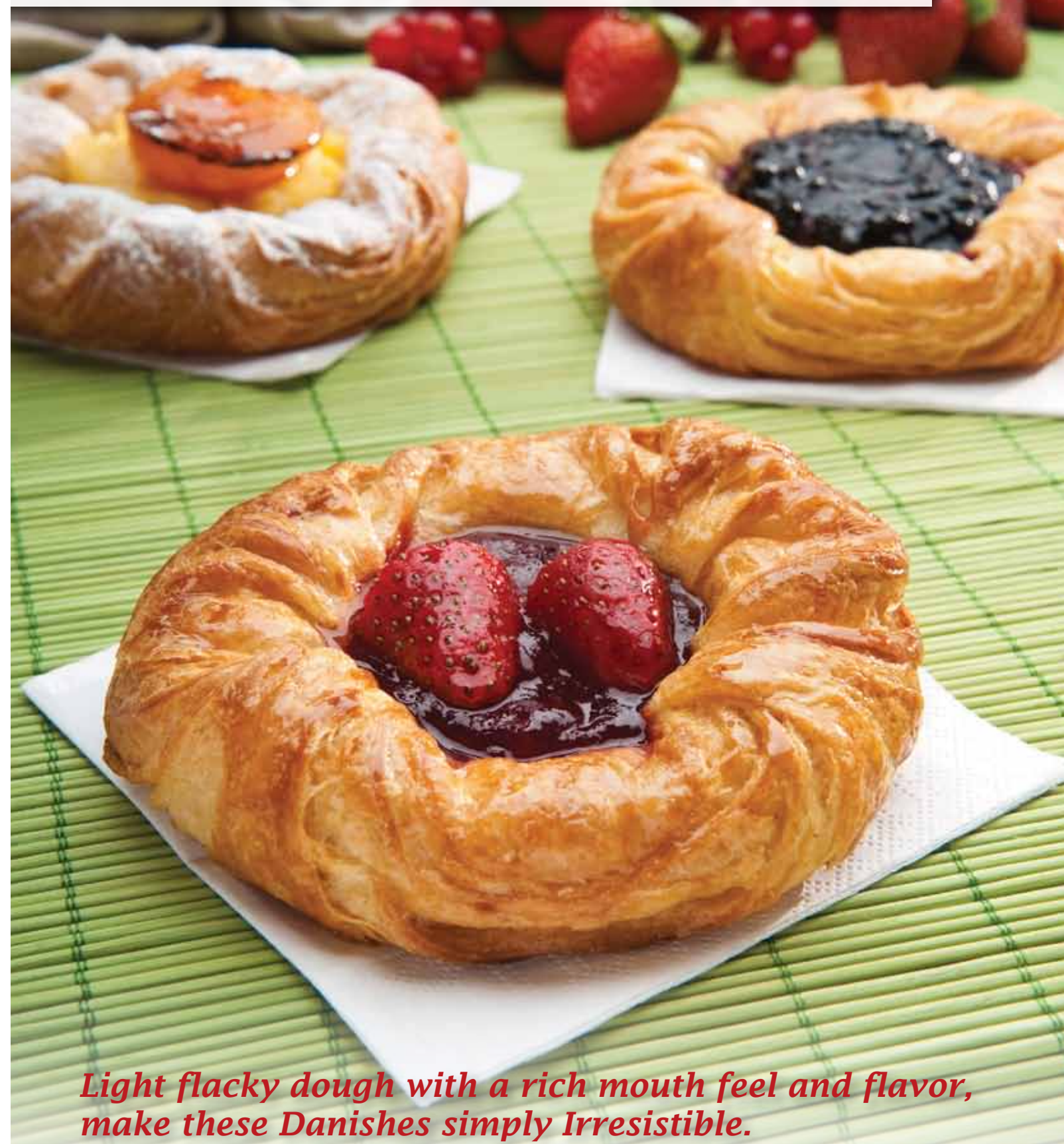


the food, beverage and hospitality industry. Yes, according to our industry research, more than 74% of buyers make purchasing decisions at Gulfood, while exhibitors tell us that they typically conduct 50% more transactions than at any other similar event around the world. Reports from the Gulfood 2011 show included sales from the Malaysian pavilion alone of more than US\$16.2 million during the show with an additional US\$28.5 million in business trade conducted following the event, while over US\$34 million worth of orders were confirmed at last year's show for the US pavilion. Gulfood and its host city Dubai, definitely offers a business opportunity like no other for companies within the F&B industry.

**It is said that Dubai is the leading re-exporter in the region. What gives the city the added advantage?**

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increasingly over-saturated, many of the world's food trade companies are looking to emerging markets to deliver sustainable growth. The Middle East is strategically positioned at the centre of trade between East and West, with a world-class logistics, trade and business infrastructure, and a progressive approach to its expansion to meet growing demand – Jebel Ali port will undergo an \$850 million expansion in 2012 and the cargo-dedicated Dubai World Central Airport is on track for an increase in capacity – Dubai remains the hub for the re-export market into the Middle East, Asia, Africa and increasingly, Eastern Europe.

**What kind of international suppliers will reign supreme in this region, especially since pricing is more crucial than ever for deals to go through?**

Processed food is growing rapidly across all food and beverage categories in the Middle East, and currently accounts for a substantial 50 percent of the total food market in the region. This segment has the potential to reign supreme given the amount of Government support throughout the region to grow the local food processing market, including direct subsidies on food equipment and attractive financing options. The UAE Government, for example, has made considerable and sustained investments in local food processing units since its original commitment in 2010 of US\$1.4 billion for the sector, with more than 150 companies now in operation in the Emirates and many more expected to expand production. Development in Saudi Arabia has led to the country now becoming a leading supplier of biscuits and tinned products in the Middle East.

**Total food imports have increased in the UAE. Do you have any figures that quantify this growth?**

The population of the UAE is growing and thus the per capita income is expected to push spending on food related items by nearly a quarter to Dhs35.2 billion

(US\$9.59 billion) by 2014 according to Business Monitor International, which quantifies the increase in food imports in the region. The GCC is the world's biggest importer of food according to the World Trade Organisation and UAE residents were expected to spend Dhs28.3 billion (US\$7.7 billion) on food items in 2011 as per Business Monitor International.

**What segments within the food industry have found exceptional demand in recent years and what segments are witnessing a drop in demand?**

Following on from what I mentioned earlier, processing, manufacturing and packaging are some of the fastest evolving elements in the food industry supply chain, with increasing pressure on distribution processes, bottom line costs, and implementation of packaging regulations around the world. These sections of the show have witnessed meteoric growth, some 300% in two years, which reflects the strong underlying demand. Similarly, franchising continues to present excellent growth opportunities across the Middle East, Africa and Asia regions as more and more international restaurant brands and food manufacturers look to these markets for the most promising expansion.



Processed food is growing rapidly across all food and beverage categories in the Middle East, and currently accounts for a substantial 50 percent of the total food market in the region



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# Rising Star

## IN THE MAKING

Aquin George catches up with Benjamin Koidl, the region's top Junior Chef, for a quick tête-à-tête

**S**ome people are just lucky. Not only do they find out early in their careers that they have chosen the right profession, they also realise they have the potential to be a superstar in their choice of career.

I am talking about people like Benjamin Koidl.

Chef Benjamin is a young 22-year-old Austrian national, who works as Demi Chef De Partie at the highly renowned Pierchic restaurant in Al Qasr Hotel, Dubai. His claim to fame is his recent win at the regional finals of the Hans Bueschkens World Junior Chefs Challenge in Abu Dhabi. This technically makes him one of the top seven junior Chefs on the planet right now.

And to make things more exciting, he will soon be competing with the remaining six for the World title at the Hans Bueschkens World Junior Chefs Challenge in South Korea this coming May.

If he manages to grab that title as well, then getting promoted to Chef De Partie will be the least of his concerns.

My meeting with Chef Benjamin is at his hotel lobby. When he walks in you realise that the tall, good-looking chef is a bit overwhelmed by the attention he is receiving. There's a journalist who cares about his opinion, a photographer clicking him away and a Public Relations executive by his side for support. And he's just turned 22.



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How does it feel to get this attention? Are his colleagues treating him differently? He says, "Well, at first they did treat me differently. They would say, 'Oh this guy is now high flying' and so on (laughs). You know the usual stuff. Of course, it's all normal now. This win has made me more confident. I have learned a lot during this period."

Talking about his decision to become a chef, he says, "My decision to become a chef was not planned. My uncle is a chef and I liked cooking," he says. At the age of 15, he trained for a week in Austria and found that he enjoyed the job of a chef. He therefore did his apprenticeship at a fine-dining restaurant and a hotel. After schooling he worked in a few places including a Michelin star restaurant before heading to Dubai.

"I joined Madinat Jumeirah's main kitchen three years ago and have been here ever since," he says. He now works in Pierchic, the award-winning seafood restaurant and works as an entremetier and saucier. "Depends on where they need me. I am just a reliever," he says.

Chef Benjamin's tryst with competitions began way back in Austria. "I competed at a small event in Austria and I did well that time. When my chef asked if I wanted to try for the Junior Chefs Challenge, I said yes," he says.

Talking about the regional finals he says, "We did lot of training and came up with many ideas. My Executive Chefs, Chef De Cuisine and Sous Chef all supported me. When we got the list of ingredients to be used, we had to rework our ideas completely. We had a hard time."

The Regional finals in Abu Dhabi saw competitors from countries as far away as Namibia, South Africa and Egypt. The challenge was to create the perfect three course meal in a live cookout in under four hours.

The starter had to be made with Kobe Oyster Blade, the main course with Hallibut and the dessert using strawberries.

Remembering that day, he says, "I was very nervous. I had chosen a Commis from Madinat as my assistant and had trained her for a month. Showed her all the things what I wanted her to do. On the day of the competition they took her away from me. They said I had to use someone who had not worked with me before. Thankfully, it all worked out well so it was nice," he says and smiles.

Chef Benjamin has the same ups and down like any upcoming professional. He says, "You have low points in your career where the pressure can push you real hard. It's tough to keep on going. At such times I motivate myself because I know what I can do and I know what I am doing. I therefore tell myself to push back harder and it works."

Like most successful people, Chef Benjamin is in love with his profession. "The whole package excites me. Cooking, creating things, the challenges you face, you never know what's happening. So it never gets boring for me," he says. His goal is to be Chef De Cuisine by the age of 28 and hopefully Executive Sous Chef at age 32.

His parents and younger sister live in Austria. They



The trend today is about going back to basics where what matters is good food that's not too complex

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were at first apprehensive of him moving to a different country. With time, however, they are not only comfortable with his decision, they are extremely proud as well. His dad is an investment manager and a musician who creates modern music using traditional Austrian tunes. His sister is still in school while his mother is a homemaker.

Chef Benjamin is the winner of a challenge that required him to compete almost single-handedly, yet, he believes that his biggest strength is his skill as a team player.

When questioned about new trends, he says, he likes molecular cooking but it will never have that 'wow' factor. "The trend today is about going back to basics where what matters is good food that's not too complex."

Talking about his current employer Jumeirah, he says, "This place has opened up a whole new world to me. I work with people from 90 different nationalities. I have learnt a lot more about Arabic and Asian cuisines. I have the opportunity to assist the top chefs at Pierchic with my ideas for menus. They like us youngsters giving our ideas. My executive chef is a tough guy who knows exactly what he wants. Chef Sebastian knows his stuff and he has taught me a lot of things for the competition. I love the way he works."

The young chef's two big interests are heavy metal music (ranging from Metallica to In Flames) and riding motorbikes. His current goal is to make enough money to buy the KTM Super Duke R, like the one he used to ride in Austria. And of course, his bigger goal for now is to win the World Finals in South Korea. Here's wishing him the very best.

# 22

Chef Benjamin is a 22-year-old Austrian national, who works as Demi Chef De Partie at the highly renowned Pierchic restaurant



Benjamin's parents and younger sister back home in Austria.



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## THINK FRESH

# Think Barakat

We speak to **Jeyaraman Subramanian (J.R.)**, the Chief Executive Officer of Barakat Group of Companies, about the business of supplying fresh vegetables and fruits in the UAE and the changing trends within the industry

### Tell us about Barakat

Barakat's main focus is to supply fresh and healthy produce to its clients. If it's not fresh and healthy, it's not Barakat. We have a fleet of 250 trucks, 1000 employees and an annual turnover of AED 600 million.

Our flagship company is Barakat International, which sources fresh fruits and vegetables from around the world for customers in the UAE. Then we have Barakat Quality Plus, which supplies high quality fresh juices, cut vegetables and fruit salad.

### How did Barakat start in the UAE?

Barakat had a humble start in 1976 as a small shop in Hamriya market. At the time, the focus was on local fruits and vegetables. The business was started by Mehmood Barakat, a British national of Iranian origin. He would drive his own open truck. Life was tough but business grew.

In the early 80s I came into the picture as General Manager. The two of us travelled worldwide to understand best practices those days. We implemented the idea of freezer trucks here. In the entire Hamriya market we were the first to move goods in refrigerated trucks.

I would be the only person in the market wearing a suit. People would laugh at me those days (smiles). However, our focus was the big corporate clients. Spinneys were our first big client and our first big hotel client was Hilton.

### Was it easy to penetrate the market?

Penetrating the market is never easy. However, those who use us as their supplier once will rarely leave us for another supplier. Some of our customers have been with us for over three decades. Initially the challenge was five star hotels expecting European standards of service and us managing those expectations given local circumstances.

However, we ensured that we were the

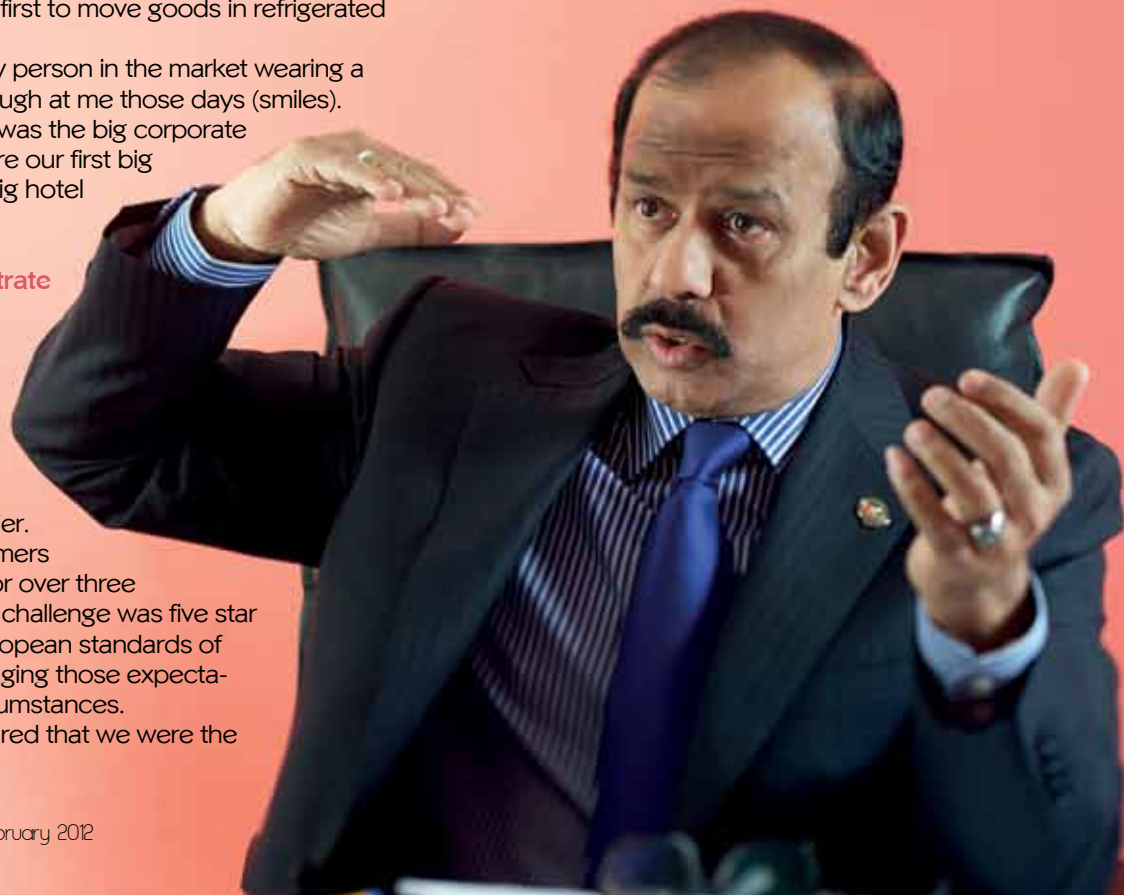
first ISO certified supplier and HACCP certified supplier in this country.

Also, introducing a new business model, such as our fresh juices, was a tough sell. Executive Chefs would ask me, "Why do we need to buy your juices? We have our own machines and people to make fresh juice."

We therefore supplied free juices for a week to the hotels and ensured all decision makers, from the general manager to the executive chef and the purchase manager had at least three different bottles of our juices on their table. Sooner or later they were going to drink it.

Once they did, they were surprised to find that our fresh juices were better than the freshly squeezed juices in their kitchen. How was that possible?

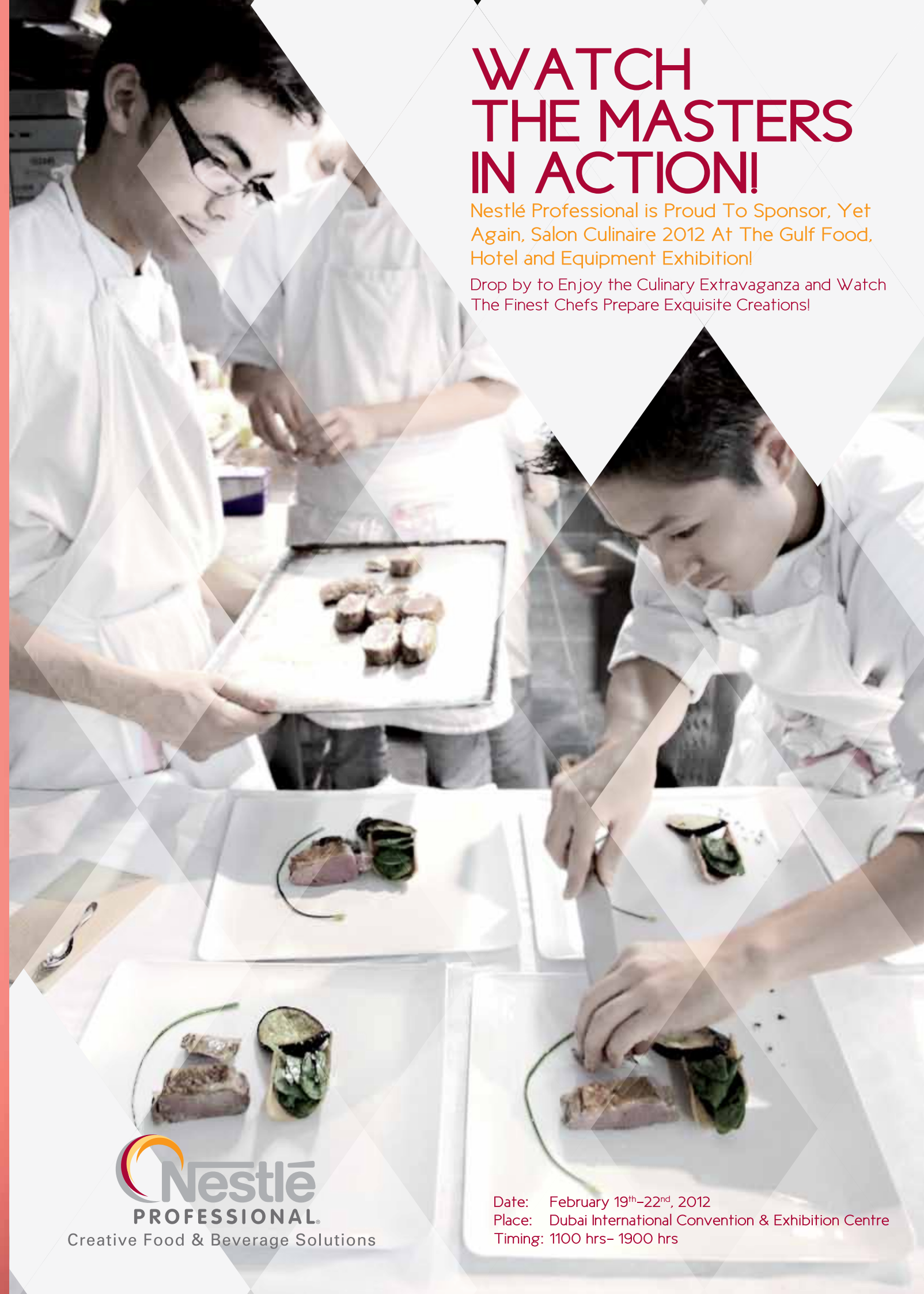
Here's where Michael Wench and his team have to be given credit. They manage to get the right taste without adding any sugar or preservatives, by simply using the right mix of fruits. For example, the sweetness of a Florida orange and the acidic content of an Egyptian orange when mixed make the orange juice



## WATCH THE MASTERS IN ACTION!

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#### What kind of challenges do you face today?

Maintaining the cold chain is definitely a challenge. Then there has been the sudden growth in business which has forced us to expand quickly. We have just opened a new factory to cater to this demand. Also sourcing of the right produce from around the world for the right price is a challenge. Be it Europe or Australia, there are unique challenges to each region. And of course, profit margins are no longer what they used to be.

#### What moves in big volumes within the business?

From the perspective of our juice business, orange juice is our highest selling product. In vegetables, we have onions, potatoes, capsicum and lettuce moving in large volumes.

#### What is Barakat's USP?

Our USP is our freshness. We do not do anything other than fresh. Freshness equates to quality and

health and that is the business we are in.

#### What other advantages do you bring to the table?

Barakat focuses on long-standing relationships. We stand for the prosperity of our partners. We realise that our expertise and knowledge can help our partners prosper, which in turn helps our business. This is a major advantage we bring to the table. We have had customers try out other suppliers only to eventually come back to us.

#### Barakat is constantly getting the right kind of promotion...

That's true. If you see the Dubai Tourism video on Emirates airlines you will see the Burj Al Arab executive chef receiving his supplies from a Barakat truck. When the Dubai government organised a World of Produce exhibition they featured a Barakat truck to showcase the advancement in the country's refrigeration transport system.

Last month, the Dubai Municipality awarded Barakat the prestigious title of the best importer of the year across all industries. These are all a direct result of the work we do.

#### Has food always been a passion?

I am a vegetarian. Therefore the passion for quality fruits and vegetables has always been there.

However, my education has little to do with the industry. I am a Commerce graduate and a Law graduate from Bombay.

When I got into this business, Omar Ghamil, who recently retired as the GM of Hilton in Mecca, was my mentor. He taught me some of the nitty-gritties of this business.

#### How has growth been year on year?

Last three years we have had a constant growth of 30%. This year we expect 15-20% growth. With the exception of sourcing or unavailability of certain products, we haven't felt any effect of recession on the business.

#### How has ECG helped?

Emirates Culinary Guild is like our Facebook. It gives us one umbrella to showcase all we have to offer to chefs across the country. We completely support Chef Micheel Uwe and the Guild because their vision is similar to ours: to improve the culinary standards of this country and to help Chefs advance in their careers.

#### Tell us about yourself and your family.

My wife and I have been settled in Dubai for a long time now. We have two daughters, both of whom were born here. My elder daughter is married and settled in Perth, Australia. My younger daughter has graduated in business administration in the US and is working with me here in the factory. She will soon go back to do her Masters in the US. They are not interested in following in my footsteps here in Dubai; perhaps some other part of the world (smiles).



Jeyaraman with his wife and two daughters

# South Africa:

## A Renowned Supplier to World Food Markets



South Africa's well-developed food and beverages industry continues to be recognized as a global player in this market. The country is traditionally known as a reliable supplier of excellent quality fresh fruits of different varieties throughout the year, as well as producing some of the world's best fruit juices and canned fruits and preserves.

An increasing number of South African producers and exporters of a wide variety of processed foodstuffs are growing their brands on international markets, particularly in the gourmet food sector. A number of these firms have gained worldwide recognition for their innovation in terms of packaging, presentation and branding, winning awards at the major global events for the world's food industry. This includes brands, such as Ceres, Nomu, Banditos, Peppadew, Mrs. Balls, Ina Paarmans, Sally Williams and Gold Reef, to name but a few.

#### South Africa from a Global Perspective

- It is one of the most sophisticated and promising emerging markets and regarded as the "gateway" to Africa and markets of more than 200 million consumers.
- The Agro processing sector accounts for approximately 4% of the total South African exports, has over 4000 food processing companies, operating in various sub-sectors of which only the top ten are responsible for 70% of the total industry turnover.
- The Food processing sector is the largest manufacturing sector in employment with about 171,000 employees.
- Part of the G20 and BRICS.
- Is the largest economy on the African continent, accounting for approximately 25% of the continent's GDP.
- Is ranked 35th by World Bank for ease of doing business in 2012.

#### South Africa Agro-Processing Sector

South Africa is among the world's top five exporters of avocados, grapefruit, tangerines, plums, pears, table grapes and ostrich products. It is currently the second largest exporter of citrus in the world, after Spain.

Farming contributes some 8% to the country's total exports. The largest export groups are: wine, citrus, sugar, grapes, maize, fruit juice, wool, and deciduous fruit such as apples, pears, peaches and apricots.

Other important export products are: avocados, dairy products, flowers, food preparations, hides and skins, meat, non-alcoholic beverages, pineapples, preserved fruit and nuts, sugar, and wines. South Africa is renowned as a producer of high quality New World wines at competitive prices, and is the 9th largest wine producer in the world.

A number of high-growth niche markets are also emerging, such as herbal beverages and luxury seafoods.



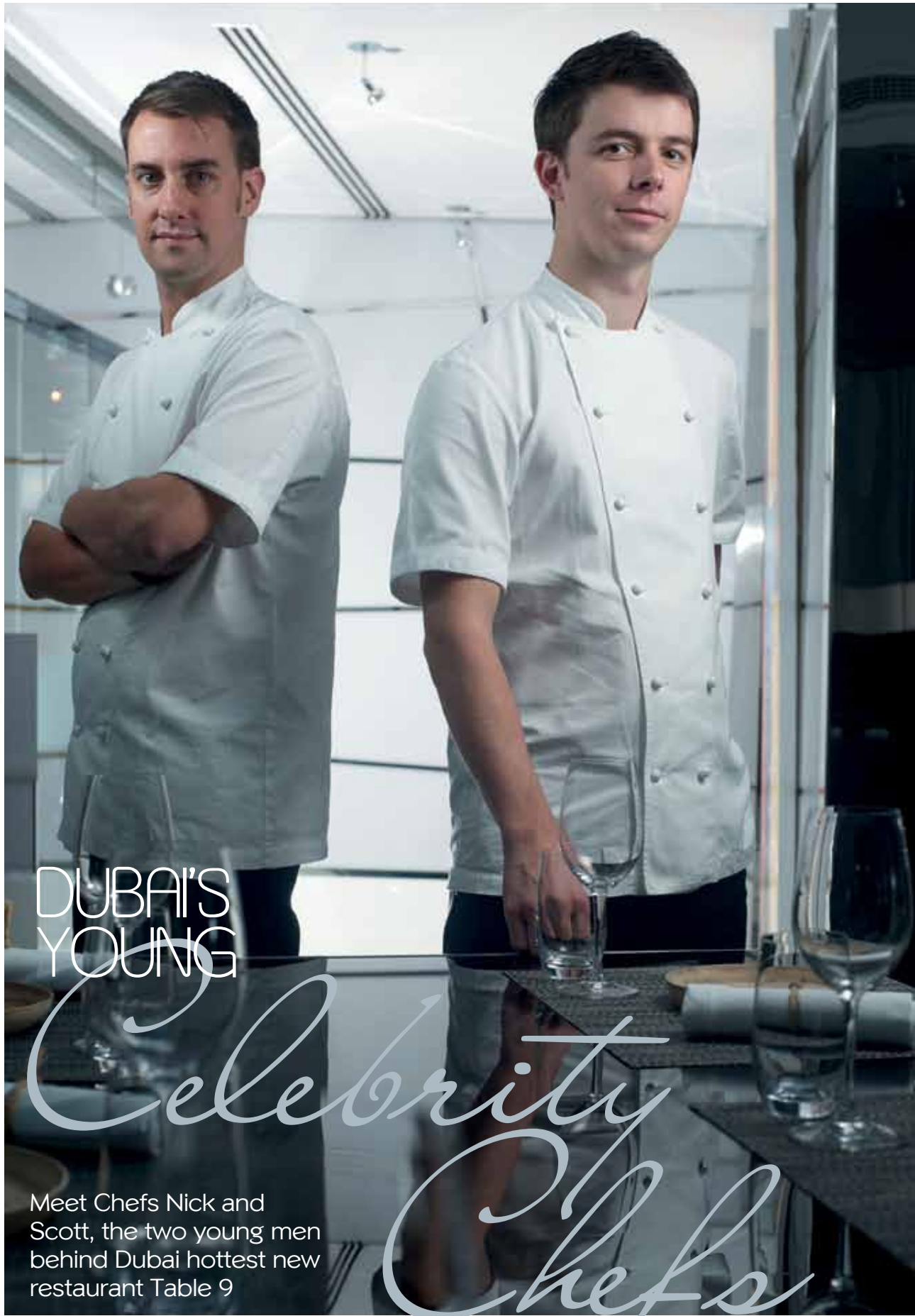
#### South African Companies Participating at Gulfood 2012 Dubai World Trade Center (DWTC) – Hall 9, Stand B9-1

1. Berfin (PTY) Ltd. – Sauces, juices & Chutney. (www.berfin.biz)
2. Boland Pulp – Fruit purees and concentrates (www.bolandpulp.co.za)
3. Cape Herb & Spice (Pty) Ltd – Packaged herbs, spices, sauces & baking products. (www.capeherb.com)
4. Fynbos Fine Foods – Savourings, sauces, jams, pickles, chutneys, syrups & seasonings. (www.fynbosfoods.com)
5. Good Hope Meat Hyper – Sausages, burgers & polonies. (www.ghmh.co.za)
6. Granor Passi (PTY) Ltd. – Juices. (www.granorpassi.co.za)
7. Great Heart of Africa – Sauces, chutneys & condiments (www.greatheartofafrica.com)
8. Iqlaas Foods (PTY) Ltd. – Frozen products (pies & puff pastry, samosas, sausages, beef & chicken burgers) (www.iqlaasfoods.co.za)
9. Levubu Dried Fruit – Dried tropical fruits (www.levubudriedfruit.com)
10. McNab's Energy Enhancers - Energy Tabs, Food bars, Brew (www.mcnabs.biz)
11. Rooibos Ltd. – Rooibos teas (www.rooibosltd.co.za)
12. Rukou International Trade (PTY) Ltd. – Fruit juices (www.rukou.co.za)
13. Sea Harvest - fresh and frozen white fish (www.seaharvest.co.za)
14. Snack-A-Juice – Fruit juices 100% - www.snack-a-juice.co.za
15. Valley Farms Fruit Processing Co. (PTY) Ltd. – dried mangoes, guava, litchi, papaya & peach purees & concentrates (www.valley-farm.com)
16. Westfalia Fruit Products - Dried mangoes, avocado oil & avocado guacamole. (www.westfalia.co.za).
17. World Focus 895 CC – Tea. (www.buchusa.co.za)

#### For further information, please contact:

**The Economic Section, South African Consulate General, Dubai.** Tel: +971 4 397 5222; Fax: +971 4 397 9602; E-mail: marketingofficer@thedti.ac or tradeassistant@thedti.ac; Website: www.thedti.gov.za





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Scott, the two young men  
behind Dubai hottest new  
restaurant Table 9



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It isn't often that a "healthy" individual gets the chance to poke fun at a smart, lean built person; let alone two. So when I meet Chefs Scott Price and Nick Alvis – both extremely smart and slim lads – I decide to grab the opportunity. I begin by asking them about their opinion on the adage 'Never trust a skinny Chef.'

Scott masks his shock with a calm and composed reaction. Nick, on the other hand, lets out a laugh before giving a befitting reply.

The two Chefs work together pretty much the same way. They make a great team, have many things in common and at the same time have absolutely different ways of perceiving or reacting to things. It's a perfect partnership.

To hear their take on the partnership, I ask, why is it Table 9 by Scott and Nick and not just Scott or just Nick? Nick says, "We have been working together in Dubai since the start. I moved here within three weeks of Scott being here. We've done everything together regarding this restaurant and even when it was Verre. We are here every day."

Scott says, "In Dubai you have celebrity chef-owned restaurants where the celebrity is never in the kitchen for more than 30 days a year. But one of us is always here. If I am out doing TV shows or shoots or looking after other outlets (in Hilton Deira Creek Hotel), Nick is here managing the show. The set-up is just perfect this way."

When it was Verre the accolades and awards poured in thick. Do they want to accomplish the same with Table 9? Scott says, "We want happy guests. We want people to come and enjoy what we do. That said when we opened Table 9, Esquire Middle East called our restaurant the best in the UAE. Also a year ago, the What's On Best Chef of the year award and Best Newcomer restaurant award came to Table 9. We did raise the profile. There is respect for the restaurant and people come back. To be regarded as the top 3 restaurants in the country by all the magazines is good."

Table 9 has been full all December in 2011 purely through word of mouth. The restaurant is currently rated # 1 on Tripadvisor.com, an achievement it managed within the first 6 weeks of opening they say.

For those not in the know, the restaurant gets its name after the Chef's table housed inside it. "We do a different menu there and that's where



Chefs go and serve. It gives a meaningful experience," says Scott.

Comparing Dubai's restaurants to those in the UK, Nick says, "There are good restaurants in Dubai but there needs to be more. Chefs do a lot of unique and creative things in London. That's what Dubai needs. New hotels should take a little bit of risk with their chefs and get them to do something different; something that has a strong brand name and lets them be creative. Next time, when people think of going to a restaurant, they should be left thinking which one to go to. Not something that already exists in London or somewhere else."

"The reason we are staying in Dubai is part of that. We want to do the right thing and this is our dream."

So how is Table 9 different from Verre? "Verre was very much a fine dining restaurant with a quiet ambience to celebrate your anniversary or birthday. That's what we wanted to

change. We went completely away from it. Now we have an accessible and relaxed atmosphere. We've turned the music up, changed the tableware... it's really relaxed, the food is simple and we put a lot of effort and fun into it."

The old team from Verre barring one has stayed on at Table 9 making the place very "solid". Scott says, "Everybody is pushing forward and that makes a massive difference in how we treat the customers."

Speaking of challenges they say that their biggest challenge is the perception amongst Dubai's residents that the Hilton Deira Creek Hotel is far away. "We both live in the Marina and it takes us just 20 minutes to get here. Thankfully once we have customers through the door they always come back," they say.

For both Nick and Scott, Table 9 is not a short-term thing. "We really want to establish it. It is one of the best restaurants in the region and we have put in a lot of effort into this place. This is the place to come for good food," says Nick. The duo however has no plans to extend the brand to a different city. "It's not on our wish list. We love it here and with Hilton backing us we want to make this our success," says Scott.

For young chefs who aspire to run their own restaurant someday, their advice is to work hard. "It takes a lot of hard work and it's the only way to learn. If you want to be a top chef you've got to work with a top chef. It's not easy but once you've got it nobody can take it from you," they say.



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> SCOTT PRICE



Back in the day when people ran away from England to get married, they most likely landed in Chef Scott Price's village in Scotland. Scott's mother was a restaurant manager and he started working at her restaurant at the age of 11. By 15 he had pretty good knife skills and decided to do his modern apprenticeship, which was one day of college and five days of work for nearly 3½ years. By the age of 19 he was running a restaurant in the absence of head chef only to realise that he needed to do more. At age 21, he entered Gordon Ramsay's scholarship competition and ended up in London.

Through Gordon Ramsay he got a trial at Claridge's and went on to become Chef De Partie at age 23. By 29 he was Senior Sous Chef for 2 years and did cooking demonstrations for companies with Gordon Ramsay, worked with him on his cook books and TV programs and even spent 6 months at his signature restaurant Rhodes. He was to join Petruce in London as executive chef when the Hilton Deira Creek Dubai offer came up. On Gordon Ramsay's advice he took it up.

Nick was someone he worked with at Claridge's for nearly three years. He says, "You meet some people in the kitchen whom you can't work with and then some people you can. We worked well together in the kitchen."

When the 10 year contract of Verre lapsed last April, they weren't sure whether to head back to London or stay put after having invested so much time and effort here. So they came up with a concept and pitched it to Hilton. The idea is now Table 9.

> NICK ALVIS



Nick started cooking at age 15 after school ended because he wasn't sure what to do next. Cooking was one of the careers people suggested and he loved it. "It's a perfect job for me because I like to be busy," he says.

Nick is the only chef in his family and following two years of college he worked in hotels across Wales, then North Hampton and by age 20 he was in London before heading back to the country side - a move he regrets.

A chance encounter helped him get back to London, that too at Claridge's where he met Scott. Three years later he joined Chef Marcus at Petruce, who had just had a falling out with Gordon Ramsay. Nick was there for just 10 months when Gordon Ramsay asked him to open his restaurant in Paris.

"Opening Gordon Ramsay's restaurant in Paris was an offer I simply couldn't refuse. It was the hardest week of my life. I am sure Marcus understood it but hates me till date," says Nick.

Paris was a very difficult period as he didn't speak French and had to work for very demanding Chefs like Chef Simone. He learnt more from him in a year that he did with all his previous chefs put together. The restaurant got 2 Michelin stars in just 12 months. "The level was fantastic, learning French was great, the experience was brilliant, but I wouldn't do it again," he says.

That's when Scot joined Verre and he asked Nick if he wanted to join. The rest is history.

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# TEMPTING

# Thyme

Chef Haytham El Sayed of the Layia Oak Hotel & Suites shows us why thyme is his favourite ingredient

## What is your speciality?

My cooking is greatly influenced by Mediterranean cuisine. Cooking for me is an art form and I find satisfaction in seeing exceptional results on a plate. The customer should not only get comfort from food but it should also be appealing to the eye and palate.

## Could you tell us a bit about your previous experience?

I come from the hot tourist destination of Luxor in Egypt. I started training in kitchens from the age of 14. It was a career choice made by my parents for me and I thank them every day for it. My culinary journey has taken me from Egypt to Saudi Arabia, Kuwait and the United Arab Emirates. I started training with Sonesta Luxor and Movenpick Luxor and continued my journey with Hotel Intercontinental Iberotel Marsa Alam Resort and Hotel Intercontinental Abu Soma Resort Safaga. I had an opportunity to work for the opening of Manshar Rotana Hotel Kuwait and after a short stint in Saudi Arabia I moved to the UAE for the opening of Layia Oak Hotel & Suites.

As Executive Chef I love the challenges that come with my job. My work is my passion and I like to play with ingredients to create specialities that generate a wow factor.

## While cooking, what is your favorite ingredient?

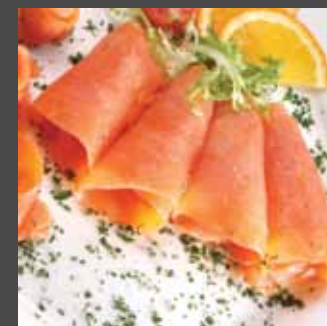
My favorite ingredient is thyme as it is used a lot in Mediterranean cuisine. It brings complexity to your preparations.

## Why do you like this ingredient so much?

Thyme brings freshness and versatility to cooking. It has a particular affinity to – and is often used as a primary flavour with – meat and poultry. Thyme, while flavourful, does not overpower and blends well with other herbs and spices.

## How does this ingredient enhance the dishes you create in terms of flavour, colour and taste?

Thyme is a very sensitive herb. It brings complexity to any dish. It is widely used for Mediterranean cooking and is native to that region. Simple dishes such as roasted vegetables or risotto are transformed into savory specialities with the addition of the woody overtones of thyme, and any recipe that calls for cream sauce or cheese can be



Smoked Salmon



Squid Rings



Shrimps



Battered Chicken Kara-age



Breaded Chicken Tulip



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enhanced with a bit of the herb. Thyme can also be used as dry rubs for meat, especially beef or to a stock pot; it is one of three herbs in French bouquet garni, along with parsley and bay, and it holds up well to long cooking times.

**What are your earliest memories of this ingredient?**  
When I was training in Egypt, I started using this ingredient for preparing Greek dishes. It adds just the right quantity of flavour and can really enhance it. Less or more quantity can completely destroy the dish. My mother used to cook oven baked potatoes with thyme at home and it still remains a favourite for me.

**From where do you get the best quality product?**  
I get thyme from a local supplier but it is imported from Europe. There are many varieties of thyme but Thymus Vulgaris [Common Thyme, English Thyme, Summer Thyme, Winter Thyme, French Thyme or Garden Thyme] is a commonly used culinary herb. It has also medicinal uses. Oil of Thyme, the essential oil of common thyme contains 20 -54%of thymol which is used as an antiseptic in various mouthwashes such as Listerine. Thymol can also be found as the active ingredient in some all-natural, alcohol-free hand sanitizers. A tea made by infusing the herb in water can be used for coughs and bronchitis.



**Grilled Lamb of loin with herb crusted goat cheese, mashed potatoes, ratatouille & Thyme Jus**

- Ingredients**
- |  |                |
|--|----------------|
| 250 grams                                      | loin of Lamb   |
| Thyme leaves                                   | 2 grams sprigs |
| Olive Oil                                      | for marination |
| Pinch of Salt and freshly crushed black pepper |                |

- For Ratatouille**
- |     |                      |
|-----|----------------------|
| 1   | finely chopped onion |
| 1 x | Zucchini             |
| 1 x | Capsicum             |
| 1 x | tomato               |
| 1 x | Eggplant             |
| 4 x | button mushrooms     |
| 2 X | cloves mashed garlic |

- For Mashed Potatoes**
- |          |          |
|----------|----------|
| 50 grams | potatoes |
|----------|----------|

- |          |                            |
|----------|----------------------------|
| Pinch of | Butter, Cream              |
| Pinch of | ground nutmeg              |
|          | For Thyme Jus              |
| 1 x      | finely chopped fried onion |
|          | Demi glace sauce           |

- Method**
- Boil potatoes until tender, mash with salt, pepper, butter, cream and ground nutmeg
  - Marinate Lamb of loin in olive oil and thyme leaves for two hours.
  - Grill Lamb of loin medium rare, bread it with thyme and oregano, top it with goat cheese and heat it in microwave or under salamander until cheese is melted and the crust turns golden brown.
  - To make ratatouille, sauté onions after 20 seconds add mushrooms, capsicum, zucchini, garlic, tomato and eggplant
  - To make Thyme Jus, Saute chopped onions and thyme in butter and add demiglace sauce

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Oven Baked Thyme Potatoes

Ingredients	
100 grams round yellow potatoes	[peeled and cut into wedges]
	Pinch of salt and freshly crushed pepper
1 x	chopped leak
1 x	finely chopped onion
5 grams	thyme leaves
5 grams	oregano leaves
1 teaspoon	mashed Dijon mustard
½ litre	chicken stock
½ cup	olive oil

Juice of two freshly squeezed lemon


- Method**
- Mix all the ingredients [except potatoes] and simmer.
  - Cut potatoes into wedges, spread in a baking tray, layer it with the above stock, add few cubes of butter, cover it with silver foil and bake in 195 degrees celcius for 20 minutes.
  - Gratin under salamander for 5 minutes.
  - Serve with meat or poultry or rice.



Betta Polo

Ingredients	
	Chicken Breast
Pinch of	salt and freshly crushed pepper
1 clove	sliced garlic
	Thyme Leaves and Olive oil
	Marinate for two hours


- Method**
- Wrap the chicken in clean film foil, put it in hot water and blanche for 10 minutes
  - Remove, add pinch of salt, finely crushed black pepper and garlic
  - Pan sear in butter
  - Serve it with mushy peas and sautéed garden vegetables.



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# TASTE OF *America*

The Ambassadors Taste of America Dinner was held at the US Ambassador's house in Abu Dhabi last month. Michael H. Corbin, the Ambassador of the United States of America to the United Arab Emirates and Jude Akhidenor, the Regional Agricultural Attaché in Dubai were the hosts for the evening. The who's who of the US food industry in the UAE alongside other high profile guests enjoyed a lavish dinner prepared by Chef Uwe and his team using authentic US food supplies.



# PREPARING FOR *Hotelympia*

The top Chefs from Jumeirah Hotels and Resorts were captured working on their preparations before heading to London for the Hotelympia 2012. Chef Sebastian, Chef Kitts and other senior Chefs have put in months of practice to ensure they make an impact at the global competition.



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# THE GUILD *Honoured*

Chef Micheel Uwe, the President of the Emirates Culinary Guild, was felicitated by the Dubai Department of Tourism and Commerce Marketing for the exemplary work done by the Guild.



# INDUSTRY *Meet*

Members of the Emirates Culinary Guild, including Chefs and food suppliers converged at the Samad Al Iraqi Restaurant on Jumeirah Beach Road for the first monthly meeting of 2012.



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## THE EMIRATES SALON CULINAIRE

Briefs of the Classes for Entry Page: 1/11

### Resume Of Classes for Entry

#### No. Description

- 1 Cake Decoration - Practical - by **Nestle**
- 2 Wedding Cake Three-Tier - by **Nestle**
- 3 Four Plates of Dessert by **Toni Kaiser of Frisch & Frost**
- 4 Pastry Showpiece - by **Master Baker**
- 5 Bread Loaves and Showpiece - by **Ulmer Spatz through Master Baker**
- 6 Friandises Petites Four Pralines Nougatines - by **Master Baker**
- 7 Chocolate Carving Showpiece - by **Nestle**
- 8 Fruit & Vegetable Carving Showpiece - by **Barakat Quality Plus**
- 9 Open Showpiece - by **John Holt Foods**
- 10 Five-Course Gourmet Dinner Menu by **Australian Meat**
- 11 Four-Course Vegetarian Menu - by **Barakat**
- 12 Tapas, Finger Food and Canapés - **John Holt Foods**
- 13 New Arabian Cuisine - by **Sadia**
- 14 An Arabian Feast - by **Iffco**
- 15 Individual Ice Carving - by **Ginox**
- 16 Ice Carving Team Event - by **Ginox**
- 17 Practical Fruit & Vegetable Carving - by **Barakat**
- 18 Dressed Lamb - Practical Butchery by **Australian Meat**
- 19 Arabic Mezzeh - Practical Cookery - by **Iffco - Al Ramah Olive Oil**
- 20 Fish & Seafood - Practical Cookery by - **Label Rouge Scottish Salmon**
- 21 Lamb - Practical Cookery by **Australian Meat**
- 22 Young Chef of the Year Supplementary Class. Practical Butchery: Chicken and Fish. This class is not open to single entries. - by **Sadia**

### Practical Pastry

#### Class 01: Cake Decoration - Practical



Creative Food & Beverage Solutions

- 1 Decorate a pre-baked single cake base of the competitor's choice.
- 2 Two-and-a-half-hours duration.
- 3 All decorating ingredients must be edible and mixed on the spot.
- 4 No pre-modelled garnish permitted.
- 5 Chocolate and royal icing can be pre-prepared to the basic level, e.g.. tempered chocolate can be brought.
- 6 Competitors must provide all ingredients, cake base, utensils, and small equipment required.
- 7 The cake base must a minimum size of 30cm X 30cm or 30cm Diameter.
- 8 A standard work table with a 13 amp power socket is provided for each competitor to work upon.
- 9 Water and refrigeration will not be available.
- 10 All cakes will be displayed until the end of the Salon and will be disposed of by the organizer.
- 11 The cake will be tasted as part of judging.
- 12 The Judges will cut the cake.

### Pastry Displays

#### Class 02: Three-Tier Wedding Cake



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Creative Food & Beverage Solutions

- 1 All decorations must be edible and made entirely by hand.
- 2 Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
- 3 Fine, food-quality wiring is allowed for the construction of flowers and the like, but must be properly wrapped and covered with flower tape or paste.
- 4 Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
- 5 The bottom layer of the cake must be edible.
- 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 75cm (including socle or platforms)

#### Class 03: Four Plates of Dessert by Toni Kaiser of Frisch & Frost



- 1 Prepare four different desserts, each for one person.
- 2 At least one dessert must contain Toni Kaiser strudel dough as a main component.
- 3 Toni Kaiser strudel dough will be supplied to entrants in January 2012.
- 4 Each dessert presented singly on an appropriated plate.
- 5 Presentation to include a minimum of one hot dessert (presented cold).
- 6 Typewritten description and recipes are required.
- 7 Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
- 8 Maximum area w90 cm x d75 cm.

#### Class 04: Pastry Showpiece



- 1 04: Pastry Showpiece
- 2 Freestyle display.
- 3 Edible media, marzipan, pastillage, sugar, pulled-sugar, croquant, etc., may be used, singly or in mixed media.
- 4 Written description required.
- 5 Maximum area w90 x d75cm.  
Maximum height 90cm (including base or socle).

#### Class 05: Bread Loaves and Showpiece



- 1 Prepare and present: four types of breads (competitor's choice) and four types of breakfast pastry.
- 2 Bread is to be displayed with a bread showpiece.



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- 3 The showpiece will be included in the judging criteria.
- 4 Doughs prepared and breads baked at place of work and brought to the competition for judging.
- 5 Tasting will be part of the judging criteria
- 6 Typewritten recipes are required.
- 7 Maximum area w90 x d75cm

#### Class 06: Friandises Petites Four Pralines Nougatines



- 1 Five varieties.
- 2 Six pieces of each variety (30 pieces total).
- 3 Freestyle presentation.
- 4 Required one extra piece of each variety on a separate small platter for judges' tasting.
- 5 Written description mentioning the theme is required.
- 6 Typewritten recipes are required.
- 7 Maximum area w90 cm x d75 cm.

#### Artistic Displays

##### Class 07: Chocolate Carving Showpiece



Creative Food & Beverage Solutions

- 1 Free-style presentation.
- 2 No frames or supports.
- 3 Natural colouring is allowed.
- 4 Minimal glazing is allowed.
- 5 No moulded work.
- 6 Maximum area: w80 cm x d75 cm.
- 7 Maximum height 75cm ( including base or socle).

##### Class 08: Fruit & Vegetable Carving Showpiece



- 1 Freestyle presentation.
- 2 Light framing is allowed, but the construction of the piece must not depend upon it.
- 3 Maximum area w60 cm x d75 cm.
- 4 Maximum height 55 cm (including base or socle).

##### Class 09: Open Showpiece



- 1 Freestyle presentation.



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- 2 Only showpieces made of edible food material will be accepted for adjudication.
- 3 Maximum area w90 cm x d75 cm.
- 4 Maximum height 75 cm. (including base or socle).

#### Gastronomic Creations

##### Class 10: Five-Course Gourmet Dinner Menu by Australian Meat



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- 1 Present a plated five-course gourmet meal for one person
- 2 The appetiser for the meal must contain Australian Lamb as the main ingredient.
- 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 600/700 gms.
- 7 Typewritten description and typed recipes required
- 8 Maximum area w90 cm x d75 cm.

##### Class 11: Four-Course Vegetarian Menu



- 1 Present a plated four-course vegetarian meal for one person.
- 2 Suitable for dinner service
- 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 Total food weight of the four plates should be 600/700 gms.
- 8 Typewritten descriptions and recipes required.
- 9 Maximum area w75cm x d75cm.

##### Class 12: Presentation of Tapas, Finger Food and Canapés



International Suppliers of Quality Food



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- 1 Produce eight varieties.
- 2 Six pieces of each variety (total 48 pieces)
- 3 Four hot varieties
- 4 Four cold varieties
- 5 Hot food presented cold
- 6 Food coated with aspic or clear gelatin for preservation
- 7 Presentation on suitable plate/s or platter/s or receptacles.
- 8 Eight pieces should correspond to one portion.
- 9 Name and ingredient list (typed) of each variety required.
- 10 Maximum area 60cm x 80 cm.

#### Class 13: New Arabian Cuisine



- 1 Present a plated five-course gourmet menu for one person.
- 2 Free style presentation with an Arabian theme.
- 3 To be prepared in advance, and presented cold on appropriate plates.
- 4 Food coated with aspic or clear gelatin for preservation.
- 5 Menu to be based on ingredients found in the Arabian Gulf and the Middle East.
- 6 Dishes are to have an ethnic touch and to be presented in an up-to-date setting and decoration.
- 7 The meal to comprise:
  - A cold appetiser*
  - A soup*
  - A hot appetiser*
  - A main-course with appropriate garnish*
  - A dessert.*
- 8 Total food weight for the entire menu should be 600/700 gms.
- 9 Typewritten description and recipes are required.
- 10 Maximum area 90w cm x 75d cm

#### 14. An Arabian Feast



- 1 Present a traditional Arabian wedding feast as it would be served at a five-star hotel in the UAE.
- 2 Suitable for 10 people.
- 3 Free-style presentation
- 4 The presentation to comprise the following dishes (both cold food and hot food presented cold).
- 5 Six cold mezzeh
- 6 Three hot mezzeh.
- 7 A whole Ouzi presented with rice and garnish
- 8 A chicken main course (Emirati Cuisine)
- 9 A fish main course (Emirati Cuisine)
- 10 A lamb main course
- 11 A vegetable dish
- 12 Three types of kebabs, one of chicken, one of lamb, one of beef, each with appropriate accompaniments.
- 13 One hot dessert (presented cold)
- 14 Three cold desserts.



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- 15 Two of the above desserts (competitors choice) must be typically Emirati
- 16 Only the above dishes are to be presented, no other dishes are to be added.
- 17 Maximum available space for presentation is 180 cm x 75 cm.
- 18 Competitors must ensure their exhibit is presented neatly so as to fit the available space

#### 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 forbidden.

##### 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 forbidden.

##### Class 17: Practical Fruit & Vegetable Carving



- 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.



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### Class 18: Dressed Lamb - Practical Butchery by Australian Meat



Clean, Safe, Delicious and Halal

- 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 Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
- 4 Organisers will supply the dressed lamb for this class.
- 5 Each competitor will have one banquet table (supplied by the organisers) on which to work.
- 6 No power tools permitted.
- 7 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*
- 8 Time allowed: two hours
- 9 All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
- 10 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 Loin – eye.*
  - 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 should be read in combination with the brief of the class entered.

Due to the fact that only one hour is given to complete the competition; competitors are allowed to bring with them an extensive mise-en-place; however, there are restrictions on how much pre-preparation the judges will tolerate. In all cases, the preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

- 1 All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
- 2 All dishes are to be served in a style equal to today's modern presentation trends.
- 3 Portion sizes must correspond to a three-course restaurant meal.
- 4 Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
- 5 Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
- 6 Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline ([www.wacs2000.org](http://www.wacs2000.org)).
- 7 Competitors are to provide their own pots, pans, tools and utensils.
- 8 All brought appliances and utensils will be checked for suitability.



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

*Vegetables/fungi/fruits; washed & peeled – but not cut up or shaped.*  
*Potatoes washed and peeled – but not cut up or shaped.*  
*Onions peeled but not cut up*  
*Basic dough can be pre-prepared.*  
*Basic stocks can be pre-prepared.*  
*Basic ingredients may be pre-weighed or measured out ready for use.*  
*Fish may be scaled and filleted and the bones cut up.*  
*Meat may be de-boned and the bones cut up.*

- 10 No pre-cooking, poaching etc. is allowed.
- 11 No ready-made products are allowed.
- 12 No pork products are allowed.
- 13 No alcohol is allowed.
- 14 If a farce is to be used for stuffing, filling, etc., at least one of the four portions of the farce must be prepared in front of the judges to show the competitor's skill
- 15 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.
- 16 Two copies of the recipes typewritten are always required.
- 17 Submit one copy of the recipe/s to the clerk when registering.
- 18 Submit one copy of the recipe to the duty marshal at the cooking station.

#### Practical Cookery

#### Class 19: Mezzeh – Practical Cookery



- 1 Time allowed: 60 Minutes
- 2 Prepare and present for four persons: Three types of hot mezzeh and three types of cold mezzeh.
- 3 Only one (if any) of the following types of mezzeh may be displayed: humus, tabouleh, babaganough, fatouche, moutabel.
- 4 The mezzeh can be representative of any of the following countries:
  - Lebanon*
  - Syria*
  - Jordan*
  - Morocco*
  - Egypt*
  - Tunisia*
- 5 Dishes must represent a variety of cooking methods and the use of ingredients as used in the Arabic restaurants of the UAE.
- 6 Present the mezzeh in four equal portions.
- 7 Two portions will be served in the public restaurant and two portions will be presented to the judges.
- 8 Typewritten recipes are required.

#### Class 20: Fish & Seafood - Practical Cookery by Scottish Quality Salmon



- 1 Time allowed 60 minutes
- 2 Prepare and present four identical main courses using fish/shellfish as the main protein item.



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- 3 Present the main courses on individual plates with appropriate garnish and accoutrements.
- 4 Typewritten recipes are required.

#### Class 21: Lamb - Practical Cookery by Australian Meat



- 1 Time allowed 60 minutes
- 2 Prepare and present four identical main courses using Australian Lamb as the main protein item.
- 3 Any cut of lamb with the exception of rack can be used.
- 4 Present the main courses on individual plates with appropriate garnish and accoutrements.
- 5 Typewritten recipes are required.

### YOUNG CHEF OF THE YEAR 2012 CLASSES FOR ENTRY

Entrants for this trophy must be aged 25 years or under on 1st February 2012 a clear scan of the entrant's passport must be forwarded along with the entry registration and fee.  
Completion of each of the following three classes is mandatory in order to qualify.

#### Class No. 10:

Five-course Gastronomic menu by Australian Meat

#### Class No. 21:

Lamb - Practical cookery by Australian Meat

#### Class 22:

#### Supplementary Class:



Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.  
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:

- 10 10 minutes to explain to the judges the method of preparation of a classical chicken stock.

#### Fish:

- 11 Time allowed 20 minutes.
- 12 Take a whole fresh Sherry or other sustainable fish species of the Arabian Gulf waters.



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- 13 No imported type of fish is to be used.
- 14 Gut, clean and fillet the fish.
- 15 One fillet with skin on.
- 16 One fillet skinless.
- 17 Cut each fillet into as many 140gr size servings as possible.

#### After 20 minutes - 10 minutes to:

- 18 Explain to the judges the usage of any left overs.
- 19 Explain to the judges the method of preparation of a classical fish stock
- 20 Competitors are to supply their own whole fish and whole chicken, all utensils and chopping boards. 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.

### The Emirates Salon Culinaire 2012

#### JUDGING AND THE AWARDS SYSTEM

A team of WACS (The World Association of Chef's Societies) approved international Judges will adjudicate at all classes of the competition: using WACS-approved methods, criteria and documents [www.worldchefs.org](http://www.worldchefs.org). After each judging session, the judges will hold a debriefing session at which each competitor attending may learn something of the thinking behind the judges' decision.

Competitors will not be competing against each other: rather, they will be striving to reach the best possible standard. The judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his/her points tally for the class. In theory, therefore, everyone in a particular class could be awarded a gold medal. Conversely, it could be possible that no awards at all are made.

#### The scaling for awards in all classes is as follows:

##### Points

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

#### Corporate and Establishment Trophies

The corporate and establishment trophies available are:

#### Best Effort by an Individual Establishment - The Emirates Salon Culinaire

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

#### Best Effort by a Corporation - The Emirates Salon Culinaire

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

#### Point Value of each Medal Won:

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



The Emirates Culinary Guild is a member of the World Association of Chef's Societies







Fasahat Beg, General Manager of Agthia Consumer Business Division receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**AL AIN FRESH** is a new range of premium quality fruit juices and fruit salad manufactured by the leading Abu Dhabi based food and beverage company Agthia Group PJSC. This product offer has been developed to cater to the needs of restaurants and cafes within Hotels and independent outlets.

Al Ain Fresh offers the best quality fresh fruit juices and salads produced from the finest fruit sourced from across the globe and manufactured in Agthia's state of the art manufacturing facility located in Abu Samra, Al Ain. The Al Ain Fresh range is produced under strict

international standards for processes, food handling, quality and hygiene to ensure consistently high quality products.

According to Mr. Fasahat Beg, General Manager of Agthia's Consumer Business Division, Agthia has a heritage of providing world-class products in the food and beverage category, and we are extending our commitment of wholehearted living to the HORECA channel in the UAE with our new range of products. UAE has one of the strongest restaurant and hotel industries, not only in the region, but also globally. Al Ain Fresh promises to cater to the increasing demand for high-quality products in this important channel.

The Al Ain Fresh range includes:

- Fresh fruit juices - Orange, pineapple, pink grapefruit, lemonade, mango, watermelon, green apple, carrot and fruit cocktail flavours – in a 1 litre, 1.5 litre and 5 litre format.
- Fresh fruit salad in 1kg, 5kg & 10kg – Rock Melon, sweet melon, green grapes, black grapes, green apple, red apple and pineapple.



T.K. Khaleel, Managing Director and Richler Herbert, Master Baker & Factory Manager from Bakemart receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**BAKEMART INTERNATIONAL** is today the region's leading provider of total baking solutions. Bakemart's recipe for success features three key ingredients - quality, innovation and service.

Every product from Bakemart, whether it's fresh or frozen, is prepared using only the finest ingredients and comes with a guarantee of world-class

quality. The wide range of bakery products we offer includes an exceptional variety of bread, viennoiserie, cakes, pastries, savouries and much more. In addition to delivering premium traditional products, Bakemart constantly pushes the limits to create new products.

Bakemart played a pioneering role in the production of unique products like frozen bread and frozen cakes in the region. We complement this passion for creativity with an exceptional level of service.

We are always in tune with our customers' needs and offer a high degree of customization to meet specific requirements.

With manufacturing facilities in Dubai, Doha and Bahrain, Bakemart now looks to new frontiers and accomplishments in the years to come





Antoine Masse, Country Manager, Boecker Public Health, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**BOECKER PUBLIC HEALTH**, the region's largest Pest Management, Food Safety and Professional Disinfecting services, provides World Class services for the most demanding commercial, food service and residential sectors.

Founded in 1993, Boecker has been positioned as a renowned leader in the field of public health with a well founded expansion in the Middle East region operating in UAE, Lebanon, Jordan, Kuwait, Qatar and lately in KSA & West Africa, specifically Nigeria. Boecker services are ISO9001:2000 certified, and all of its used products are EPA approved and licensed by local authorities.

Boecker has been committed to provide high quality Pest Management Services for Residential and Commercial Customers. Boecker customers include various institutional and commercial accounts serving the most vital sectors of the economy from

airports to large urban projects, as well as medical facilities, food processing plants, catering, food manufacturing, hotels and restaurants. Boecker's Pest Management Programs are Innovative, Safe and Highly Effective.

Boecker Food Safety; is the Middle East largest specialized food safety consulting and training centers. Boecker Food Safety provides food hygiene training recognized by the leading regulatory bodies worldwide.

Boecker's professional consultancy services cover the delicate aspects of building safe food systems like the GCP (Good Catering Practices), HACCP (Hazard Analysis & Critical Control Point) and ISO22000. Designed closely with regional laws and requirements in mind, our services provide all food handlers with the required food-safety knowledge, working systems and certification.

Boecker offers the Microbe Control System – MicrobecsTM to safely and effectively eliminate all microorganisms and provide a long term sanitized environment for working and living. It has been proven to prevent cross-contamination in food preparing areas and to control SARS, AVIAN FLU and other dangerous pathogens.



Petros Hadipetrou, Greenhouse receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**GREENHOUSE** is a major importer of premium foods into the UAE. The Company was established in 1977 and acquired by BPC Group in 2007. Greenhouse Imports mainly European products: dairy products, bakery products, salami, salmon, foie gras, mushrooms, truffles, vinegar, oil etc... as well as Thai products. The Company also operates as a distributor of pastry equipment, kitchen

utensils, bakery molds etc..- Greenhouse Headquarters are located in Sharjah with distribution centers in Sharjah, Dubai, and Abu Dhabi- Sales in all of the UAE, as well as re-export to other countries in the region

Greenhouse is present in every hotel, fine restaurant, and supermarket in the UAE. Greenhouse is a reference for all retail managers, F&B directors, purchasing managers, chefs. 35 years of uninterrupted business relationships with the top hotels / airlines / retailers / etc..

Exclusive supplier to the French Navy, based in Abu Dhabi and Fujairah





Samer Abou Daher – Sales Manager and Salim Skaf – Hotels Sales Manager from HORECA receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**HORECA TRADE** was established in 2003 in Dubai – UAE, and went into partnership with Bidvest acquiring majority of the company in late 2005. Horeca Trade is a dedicated service company

to the professionals of the foodservice channel. It offers front and back of house products with the ultimate objective of offering a foodservice solution which entails the right product, at the right price, with the best possible service. The company today exclusively represents iconic brands in the food-service market, such as S. Pellegrino, Acqua Panna, Lamb Weston, Nestle Professional, Arla Dairy, De Cecco, Masterfoods, Royal Gourmet, Pacific west, 3663 Smart choice, 7 Chef, Flexsil lid, Detpak and several other internationally recognized brands.

The latest milestone is the introduction of two new product categories, that are non-food and protein range.



Frank A. Boering, Youssef Mashhour and Sajju Balan from Lamb Weston receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild

**Lamb Weston®**

**LAMB WESTON** is the professional in frozen potato products, appetizers and potato flakes. Since our establishment in 1950 we have been dedicated to making the tastiest premium products. We keep developing and strengthening the relationships with our stakeholders. This close cooperation results in the best products and the highest yields.

Jointly with our growers, employees and clients we guarantee the top quality of the Lamb Weston brand. With our tasteful innovations, consistent quality and perfect service we offer you the best return. And we take pride in that.

Lamb Weston is known throughout the world for its quality, consistency and innovation. We provide customers worldwide with the best product at all

times. Every day, people all over the world – in over 110 countries on all continents – enjoy our premium products.

#### Premium products & service

Lamb Weston thinks innovation. We are pioneers in the development of potato products and appetizers. Our new ideas improve taste, quality, consistency and convenience.

As your partner, we also provide you with a tailor-made customer service. You are at all times assured of acquiring the best the market has to offer.

#### Our pride

Lamb Weston offers you partnership and professionalism. So whether you're one of our growers, employees or customers, you can be assured that by being in business with us you work with a company which is dedicated to your future and results – results we can all be proud of.





Mr. Jagdish Menon, Mitras, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



## MITRAS INTERNATIONAL TRADING L.L.C.

**MITRAS**- an Emirates Culinary Guild Corporate Member produces and distributes top quality food products from its own manufacturing facility in Dubai at Magenta LLC. (A EU Approved and HACCP Certified Facility)  
Mitras and Magenta are well established name in

the GCC Market with the branches and distribution set ups all over.

Magenta is known for the convenience it provides in the various product segments. Magenta has pushed forward with her new brand DELSEA. The brand DELSEA was on exhibition at the Dubai Orange Seafood Exhibition, The SIAL Abu Dhabi and also at the Halal Food Exhibition at Radissons.

Magenta and DELSEA has become a known name in the value added, convenient food and thus started taking a lead in different segments.

Mitras and Magenta provides meticulous attention to the customer service and quality and thus became a trusted partner in food.



Masood Syed, Anna Petrova, Jad R. Charafeddine and Vivek Jham from Probake, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**ADVANCED BAKING CONCEPT LLC (ABC LLC)** is a manufacturing unit based in Dubai primarily involved in producing frozen bakery and pastry goods for the Food Service Industry.

Currently in operation for the 7th consecutive year after formation and effectively selling the PROBAKE brand for the last 5 years in the UAE, GCC and the Levant region, ABC LLC enjoys the pioneering position of providing a convenient fresh from frozen bakery and pastry concept in the region.

Spread over nearly 6500 sq meters of manufacturing floor space and a state of the art frozen production facility, it creates a near complete portfolio of 370 stocking units of bakery and pastry products.

ABC LLC currently has a head count of 275 employees and growing. Managing its own production, warehousing, logistics, and sales functions. We run a fleet of 30 chilled and frozen delivery vans and service approx

600 plus outlets in the UAE. We cover all segments of the food service industry where there is a need for baked goods.

As our entire product lines are of a Fresh from Frozen format, they have a shelf life of 9 months thus making it possible for us to extend our reach of sale to any part of the global market. We export to 9 countries from the UAE at the moment.

2012 sees a new dawn and era charted in ABC LLC's history of rapid expansion. Establishing a trend which was not the traditional forte of the baking industry in this part of the world ABC LLC had a hard task cut out for them in seeing this concept of par baked and pre-proofed frozen breads and pastries being introduced against the traditional scratch baking concept used extensively in this part of the world.

Today ABC LLC with its brand PROBAKE are the chosen name to be heard and seen in various operations be it hotels, catering companies, fine and casual dining restaurants, coffee shops and cafeteria, hyper / super markets and convenience stores. We take care of their needs for fresh baked goods on a daily basis or fresh from frozen bakery products which can be finished off at the retail end with ease and minimal requirements.





Raphael Saxod of RAK Porcelain receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**RAK PORCELAIN** is the sister company of RAK Ceramics, and is owned by His Highness Sheikh Saud, the ruler of Ras Al Khaimah. RAK Ceramics is now the world's leading tile producer with production capacities across different continents and presence in over 150 countries. The global turnover of the RAK group is over 15 billion USD. This achievement within a short span of 20 years is a result of constant innovation with the latest technologies to offer our customers a high quality product at a value-for-money pricing. This in turn has ensured customer satisfaction and appreciation which has ensured the success of this venture.

RAK Porcelain, within a short span of 5 years, has become a stronger player in the porcelain tableware industry. Backed by latest and modern production machines from Germany and Italy, and produced using materials sourced from leading mines from UK and Europe, every product meets and exceeds the highest quality in the industry.

RAK products meet the stringent standards worldwide, like California Proposition 65 and US FDA,

thereby ensuring safety as tested by WCAS of the US. The company is also ISO 9001:2000 certified. All products have been tested for its resistance to chipping while usage hardness of glaze, which is resistant to scratches and are produced lead and cadmium free as certified by CERAM Research of the UK.

The true global success of the company can be gauged by the fact that today, RAK Porcelain products are in place in over 800 star Hotels worldwide, including prestigious exclusive product developed and supplied to the world famous 7 star hotel, Burj Al Arab, the world renowned The Atlantic – Palm Jumeirah Dubai, Mazagaon in Morocco, Royal Chulan in Malaysia, and the Fairmont Hotel in Makkah, to name a few. In fact, RAK Porcelain has a global presence in more than 115 countries.

RAK Porcelain has become a trendsetter in the hospitality industry. Shapes conjured by renowned tableware designers like Alain & Dominique Vavro from France, Dorfel from Hamburg have captured the imagination of the hotel industry with its easy contours and convenience of usage and reliability. RAK products are attested to be of the finest quality and backed by the famed Chef Paul Bocouse.

RAK Porcelain ensures the highest degree of customer satisfaction with its superior quality and service. With its modern and trendy shapes ideally suited to the varying but demanding tastes of today's consumers, RAK Porcelain is all set for leadership in the porcelain tableware industry.



Khalid Kadi-Ameen, Mohammad Nasreddine, Simon Park-Davis, Aimen Ben Abdeljelil, Myra Arriola and Jeanette Rodriguez from Rational receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



**RATIONAL** is a worldwide market and technology leader in thermal preparation of food for commercial catering and haute cuisine and is the inventor of the first combi steamer. With the launch of the new Self-CookingCenter® whiteefficiency® in September 2011 RATIONAL set another milestone in the development of thermal cooking appliances. whiteefficiency® stands for deriving the maximum benefits from everything that is used, whether it is time, energy, water, space or raw materials. The new patented HiDensity Control® guarantees outstanding cooking quality and performance despite minimum resource consumption. The revolutionary control concept is so simple to operate and can be done by everybody.

RATIONAL International Middle East has been working closely with its partners in UAE since 2005. Now it is 2012 and they have made huge investments in the Middle East region to show

their commitment to the partners and customers alike. The first step was to have their new Chief Representative Simon Parke-Davis full time living in Dubai and also appointed a new Service Director Khalid Kadi-Ameen, to offer their end-users the maximum customer benefit, from interest, through all stages including the After Sales, a seamless service.

They offer RATIONAL CookingLive events for prospective customers to test drive the new unit and now new to Middle East is Academy RATIONAL to learn more skills and techniques how to operate the unit. This is all totally free to everyone and gives great ways to save time, energy and money while maintaining the highest quality cuisine consistently, time after time using RATIONAL SelfCooking Control®.

The comprehensive service of RATIONAL ensures that the customer derives the maximum possible benefits from the investment right from the start – and continues to do so for the entire product life.

Convince yourself and visit our live cooking demonstration at our Booth D118 in Zabeel Hall at GulfFood.



# THANK YOU

These companies have generously supported the Emirates Culinary Guild to organise a successful Salon Culinare 2012



*Thinking of you*



# THANK YOU

These eminent culinary personalities from around the globe have taken time off their busy schedule to help judge the competitions at Salon Culinare 2012

- 1 Otto Weibel
- 2 Gissur Gudmundsson
- 3 Yau Kok Kheong
- 4 Marco Buschweiler
- 5 Bernd Uber
- 6 Norbert Girth
- 7 Gerard Mendez
- 8 Eric Roos
- 9 John Sloane
- 10 Karl Heinz Ney
- 11 Thomas Gugler
- 12 Andrew Bennet
- 13 Ralph Porcianni
- 14 Hubert O
- 15 Heinz Zuchelli
- 16 Karl Heinz Haase
- 17 Alan Orreal
- 18 Camille Schumacher
- 19 Gavin Duthie
- 20 Tarek Ibrahim
- 21 Raman Khanna
- 22 Tarek Mourieess
- 23 Chandrasena Sudusinghe
- 24 Andreas Kurfurst
- 25 Werner Kimmeringer
- 26 Nermine Hanno
- 27 Wouter Lap



THANK YOU

These establishments have extended their kind support  
and hospitality during Salon Culinaire 2012

**Jumeirah**  
EMIRATES TOWERS  
STAY DIFFERENT™

**Jumeirah**  
MADINAT JUMEIRAH  
STAY DIFFERENT™

**CORAL DEIRA**  
DUBAI

**Al Murooj**  
**Rotana**  
Dubai

أكاديمية للشيفر الفندقية  
**كورب**  
CORP  
executive hotel  
apartments  
البرشاء - دبي  
al barsha - dubai

**The Country Club**  
**Hotel**  
Why go anywhere else  
★★★★★

**Emirates Grand**  
HOTEL

**COURTYARD**  
Marriott  
DUBAI  
GREEN COMMUNITY

THANK YOU

**Jumeirah**  
BEACH HOTEL  
STAY DIFFERENT™

**MÖVENPICK**  
Hotel Deira

**TRUEBELL**

**MIRAMAR**  
AL AQAH BEACH RESORT  
FUJAIRAH UAE

**GROSVENOR HOUSE**  
DUBAI

**TAJ**  
PALACE  
DUBAI  
تاج بالاس دبي

*Le* **ROYAL MERIDIEN**  
BEACH RESORT & SPA DUBAI



# Gulf Gourmet



ECG Corporate  
member directory

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# THE EMIRATES CULINARY GUILD



## APPLICATION FOR MEMBERSHIP

Date of Application: <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>		
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)  Corporate <input type="checkbox"/> Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
Tel. Home:		
Fax Home:		
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 President.....	Approved Chairman.....	
Fees: Junior Member: No fees (provided that they have joined two competitions within a year). Or AED 50 joining fee. 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). AED 350 joining. Includes certificate; member-pin, member medal and ECG ceremonial collar. AED 150 per year thereafter. Affiliate Member: AED 350 for the first year. AED 300 per year thereafter. Corporate Member: AED 20,000 per year		

# inspiring excellence

By excelling at everything that we do, we inspire our customers, suppliers and employees to achieve excellence.

## INVESTING IN THE FUTURE IS THE ROOT OF OUR SUCCESS.

IFFCO is a United Arab Emirates based international group which manufactures and markets a well-integrated range of mass-market food products, related derivatives, intermediates and services.

Our business is broadly segmented as: Impulse Foods • Agri Business • Oils and Fats • Packaging • Sales and Distribution. Supported by thirty three manufacturing sites in eleven countries and twenty offices worldwide, IFFCO has developed several

brands which include Allana, London Dairy, Noor, Tiffany, Igloo, Rahma, Al Baker, Hayat, Allegro, Al Khazna, offering value to its consumers and reaching markets in Middle East, Africa, Eastern Europe, West Asia, Far East, Australia and the USA.

The core principles and pillars on which the IFFCO brand has been built are reflected in its vision statement "The Preferred Provider of Essential and Value Added Foods for Everyone, Everywhere & Everyday".



Allana

IFFCO

INVESTING IN THE FUTURE



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- Fresh Poultry • Eggs • Fruits • Bakery Ingredients • Frozen Foods • Retail • Industrial Fats • Oil Trading • Personal Care
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