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THE MAGAZINE CHEFS LOVE TO READ

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gourmet

volume 17, issue 3

TWO IS
BETTER
THAN ONE

Chef **Majed Al Sabagh** and
Chef **Badya Salam** are a
culinary power couple breaking
traditional stereotypes

TASTING
SUCCESS

Exclusive interview
with EKFC's Sri
Lankan Senior Sous
Chef **Peter Alenson**
Ravin De Silva

LOOKING
INWARD

Chef **KAC Prasad** on
how he is supporting
UAE-based Sri
Lankan hospitality
professionals

YOUNG
CHEFS

Hilton's Chef **Gloria
Bradford** and Chef
Megha Thapa create
a culinary treat for
our readers





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Dear fellow chefs, ladies and gentlemen,

Welcome to the March issue of our Gulf Gourmet.

We are getting very close to the holy month of Ramadan. Many of us are already busy with the preparation of special Iftar and Suhoor events. The Emirates Culinary Guild team is very busy with small and big events to come.

Our next focus is the European legume online competition. This event is open to professional and amateur chefs. We ask to create videos preparing dishes made with canned legumes from Europe. Great prizes to be won. Please contact the Emirates Culinary Guild office at emiratesculinaryguild@gmail.com for more information and registration. I look forward to great videos of some traditional dishes like stews and salads, but at the same time also for some modern, creative healthy dishes.

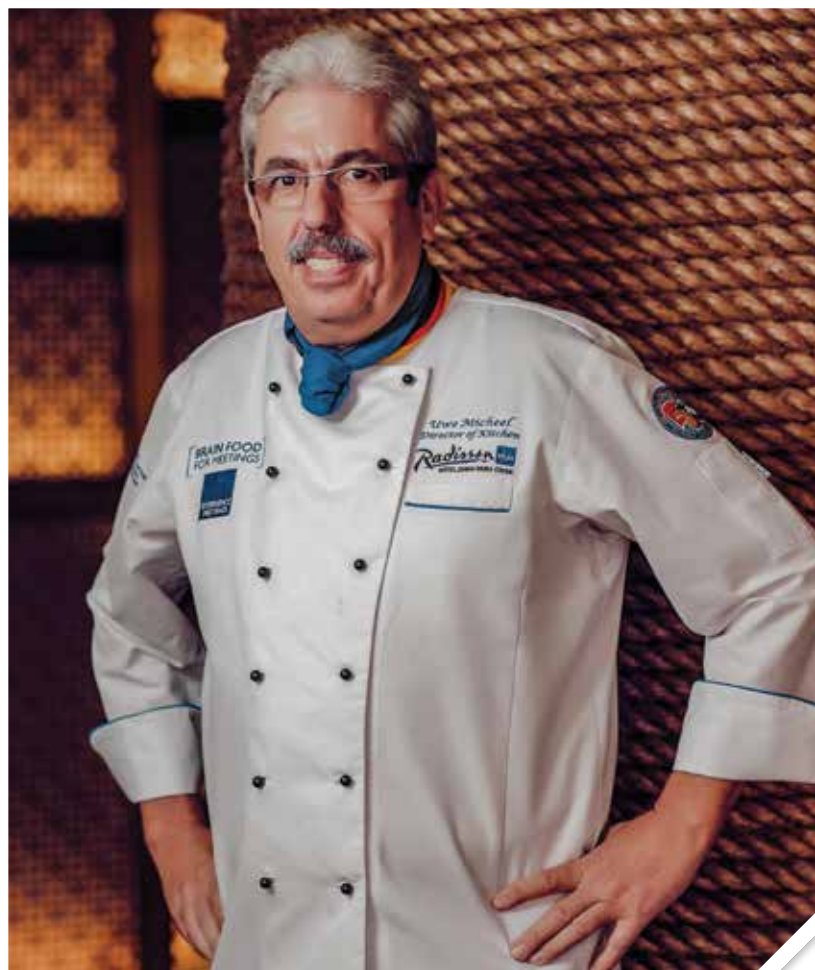
We are also working with the DMG team, the organizer of the Hotel Show at Dubai World Trade Centre in May for The Chefs Table Competition. As in the previous years, this great competition will happen in the middle of the Hotel Show, do not miss it.

But of course, our biggest project is in Abu Dhabi with 7 events under 1 roof

1. Worldchefs Congress
2. Global Chefs Competition
3. Billy Gallagher Young Chef Forum
4. Young Chef African Cup
5. ExpoCulinaire
6. Salon Culinaire
7. Education Corner

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

Please pass the word around, we still have spaces for the exhibition. Contact the ECG at emiratesculinaryguild@gmail.com or



Purple Kitchen at joanne.cook@purple-kitchen.com directly to book your space, don't miss it. We are expecting chefs from more than 100 countries to be with us.

The Congress registration is open now at worldchefscongress.org.

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

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

Thank you to Chef K.A.C Prasad and the Miramar Al Aqah Beach Resort team for hosting the February meeting.

Culinary Regards,

Culinary regards,
Uwe Micheel
President of Emirates Culinary Guild

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editor'snote

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The engagement we have been having with foodservice organizations and trade bodies and the resultant events lined up during the first half the year has been absolutely spectacular.

While most magazines struggle to find content for their readers, we have had to put on hold multiple articles to fit in the images of events held last month – namely the Nestle Professional Golden Chefs Hat finals organized by Gulf Gourmet, and the Canadian culinary competition organized by the Canadian Consulate in Dubai in association with the Emirates Culinary Guild.

We have also listed exclusively the rules and regulations for the Emirates Salon Culinaire that will be taking place alongside the Worldchefs Congress in Abu Dhabi where chefs from around the world are expected to converge.

Our cover story this month is our first culinary power couple to grace the cover of our magazine in 15 years. Chef Majed and Chef Badya are both so good at their respective culinary professions, they each received UAE

Golden visas on their own merit for their contribution to the Syrian and UAE culinary scenes.

Their stories are worth reading and bring to mind the saying, "Most people overestimate what can be achieved in a year and underestimate what can be achieved in 10." Well this is a story of what they have achieved in 21 years.

Also, in this issue is EKFC's Senior Sous Chef Peter Alenson Ravin De Silva from Colombo. With nearly 100 chefs working in the cold kitchen that he manages, his rise from humble beginning reads like a fairy tale.

For some weird reason, he reminded me of Chef Grant Achatz. Like Chef Grant, Peter too does not have the gift of the gab, yet more than makes up for it with the ability to tantalize taste buds.

While the comparison of a young dynamic chef with one of the world's greatest culinarians may not seem right, we did it anyway because the similarities do not end here. Both are also great mentors to young chefs, and both have a fascination for winning awards.



We visited Chef KAC Prasad, the Director of Culinary at the Miramar Al Aqah Beach Resort and the Vice President, East Coast for the Emirates Culinary Guild, to find out what the enigmatic culinarian has been up to during the pandemic.

Clearly, he has not stopped being busy and we got a juicy interview out of him. Don't miss it.

If you want more news, please head to chefID, our app where news, views and more are being shared by chefs, who use the platform to network with share culinary jobs and more.

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

Aquin George
Editor

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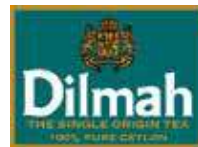
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طعم التقاليد



newsbites

Shun Shiroma is Executive Chef at 3Fils



Winner of MENA's 50 Best Restaurants' 3Fils has announced the appointment of its new Executive Chef Shun Shiroma – also known as the brand's 'umami warrior'.

He will be heading up the kitchen at the humble, small-in-size but big-in-heart Japanese-inspired restaurant tucked away in Jumeirah Fishing Harbour, Dubai.

Now at the helm of 3Fils' kitchen, Japanese Chef Shun Shiroma brings 20 years of expertise in the crafting of traditional and unconventional sushi and ramen.

Chef Shun has led the kitchen at multiple restaurants around the world, including at Tsuta Tokyo, the first ramen restaurant to earn a Michelin star, before taking the lead at 3Fils.

Chef Shun's journey in the culinary world began at the age of 16 when he moved to Tokyo to become a sushi chef. Fast

forward two years and the budding chef's career took him to Kingston, Jamaica, where he worked at East Japanese restaurant for six years, further honing his skills.

Following a brief stint in the U.S., Chef Shun traveled back to Tokyo to trace the origins of Japanese cuisine. His career took an exciting turn at Tsuta Tokyo, where he led the brand's international expansion into Hong Kong. During this time, he executed new and exclusive ramen recipes, helping Tsuta Tokyo receive a Michelin star – the first ramen restaurant in the world to achieve such an accolade.

Following his desire for further international experience, Chef Shun moved back to the U.S., where he assumed the role of head operational chef for W&E Hospitality in 2019, overseeing more than 30 restaurants across the country.

Tony El Khoury is oriental speciality chef

Four Seasons Hotel Bahrain Bay has appointed Tony El Khoury as their oriental speciality chef.

Born in Zahlé, Lebanon, Khoury has spent the last 12 years honing his culinary skills for various restaurants in the Middle East, and now looks to cement Four Seasons Hotel Bahrain Bay as being the hotel of choice for the best Arabic cuisine in the kingdom.

"I'm thrilled to be leading the oriental culinary team and offering Four Seasons guests exceptional experiences to be shared with family and friends," commented the chef. Coming from a family of chefs,

Khoury has always been fascinated by the cuisine of his culture.

He said: "I was excited to understand the different textures and flavours of Lebanese cuisine and it was a great joy to watch them prepare authentic mezze dishes. It's an incredible food culture that brings people together. This is what makes food so profound, it is at the centre of all cultures and families and is the reason why I pursued a career as a chef."

In his new role, he heads up Arabic cuisine across the hotel, also brought in to "preserve the traditions" of the cuisine, according to his employer.



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PIZZA



Canned Legumes from Europe Online Competition



Your Emirates Culinary Guild is inviting you to a great Online Competition.

The Competition, which is part of the campaign "Legumes from Europe" promoted by ANICAV – the Italian Association of Canned Vegetables Industries, and co-funded by the European Union, is open to Professional and Amateur Chefs. This time the star of our recipes are Canned Legumes From Europe. Great Products to work with.

We are asking you to produce a 4 -7 minute video while you are preparing your recipe. 50% of the recipe has to use Canned Legumes from Europe. Make sure to read and follow the Rules and take up this opportunity to win a Trip to Italy or one or more of the great prizes. You can send multiple videos and have multiple chances of winning

NATURE'S PEARLS

EASY TO COOK,
BURSTING WITH HEALTH



AWARDS:

Winner: Trip to Italy & Certificate

2nd Place: AED 2000 Cash & Certificate

3rd Place: AED 1000 Cash & Certificate

4th Place: AED 500 Cash & Certificate

5th Place: AED 300 Cash & Certificate each

6th Place: AED 300 Cash & Certificate each

7th Place: AED 200 Cash & Certificate each

8th Place: AED 200 Cash & Certificate each

9th Place: Product Hamper & Certificate

10th Place: Product Hamper & Certificate

RULES

a) Any professional chef or amateur cook can take part

b) Show all the ingredients at beginning of the video, highlight the Canned Legumes From Europe used

c) Send the recipe, ingredients, and method in English on the format supplied by the organizers

d) The video should be between 4 -7 minutes

e) Prepare 1 portion of your recipe

f) The dish can be a starter or main course, or a soup or wrap

g) Canned Legumes from Europe must be the main product used in the dish – 50 % of the recipe

h) List of canned legumes from Europe

- Chickpeas
- Cannellini beans
- Red kidney beans (also organic)
- Lentils
- Green peas

Where to find canned legumes from Europe?
At quality supermarkets, specialty shops and online

i) Video can be made by mobile phone or DSLR camera

j) Make sure there is sufficient lighting used during filming to enhance the finished video

k) Film in landscape for YouTube Channel

l) Music is not required, if you use background music make sure the music is free to use

Send your registration to:

emiratesculinaryguild@gmail.com

- All good videos will be posted on the Emirates Culinary Guild YouTube Channel
- Then you have the opportunity to watch, like and promote them with your colleagues and friends
- Extra points will be awarded for the most viewed and liked videos
- By sending your videos and recipes you agree that the ECG and ANICAV and Partners reserve the right to use them freely
- Registration is open from **15th February 2022**
- The Registration is open for one month
- Competitors can enter multiple videos if they wish
- The date of awards will be announced on **May 15th, 2022**

www.legumesfromeurope.com

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Chef Patrick promoted to Executive Chef

Patrick Havlíček has been named Executive Chef by The Khalidiya Palace by Rotana hotel in Abu Dhabi. He has worked within Rotana for seven years and steps up to the new role to head four outlets, along with in-room dining.

"Cooking is one of the strongest ceremonies for life. The more you know, the more you can create. There's no limit to the imagination in the kitchen," said the chef.

Before joining Khalidiya Palace by Rotana, Havlíček worked in the same capacity at the Rotana Capital Centre complex. This complex houses Pearl Rotana, Arjaan Capital Centre and Centro Capital Centre.

One of the Czech nationals' first roles in the UAE was with the Atlantis The Palm resort as its sous chef, staying in the role for one year to work across all-day dining and for in-room dining. He went on to Hyatt Regency The Churchill London, later returning to the Middle East through Rotana to work in Qatar. He worked in Doha for almost three years before joining various culinary task forces in Turkey.

Nathan is Radisson DMC executive chef

Nathan Noon is the new executive chef for Radisson Blu Hotel Dubai Media City. This is his first role outside of the UK.

As executive chef at Radisson Blu Hotel, Dubai Media City, Noon will be responsible for overseeing all culinary operations and development of the hotel's four outlets including Certo, Chefs House, Tamanya Terrace, and Icon Bar and Lounge.

Trained at the Royal Navy Catering School, Noon served as a chef in the Royal Navy for almost four years. Following that, he re-emerged in the culinary sector as chef de partie at the West Tower Country House.

He was then senior chef de partie for the Formby Hall Golf Resort in Liverpool, moving on to the Feathers Catering



and Hospitality Group as senior sous chef four years later. He went on to hold sous chef positions for Hotel Indigo, DoubleTree by Hilton and Pullman Hotels across the UK.

Before moving to Dubai, he re-joined the Formby Hall Golf Resort as executive head chef, staying there for two more years.

Michelin-Starred Chef Chatchai Klanklong coming to Abu Dhabi

Shangri-La Qaryat Al Beri, Abu Dhabi is welcoming Chef Chatchai Klanklong from L'Orchidée based in Alsace. It is renowned for being the only Thai restaurant to be awarded a star in the Michelin Guide, France 2019, for the first culinary pop-up of the year.

The acclaimed chef will host a collection of dining experiences from March 10 to 13 and an exclusive cooking class for those looking for a more hands-on experience.

"I am passionate about creating elevated dining experiences that bring together my culinary expertise amassed over the years whilst paying homage to my treasured heritage," says Chef Chatchai.



March 2022 **Gulf Gourmet**



FIRE AND ICE

Chef **Peter De Silva** is an artist at creating dishes that will make you want to lick your fingers after you're done

We are inside EKFC's state-of-the-art test kitchen speaking with their Senior Sous Chef

Peter Alenson Ravin De Silva and the first thought that comes to our mind is Chef Grant Achatz. Like Chef Grant, Peter too does not have the gift of the gab, yet more than makes up for it with the ability to tantalize taste buds.

While the comparison of a young dynamic chef with one of the world's greatest culinarians may not seem right, we are doing it anyway because the similarities do not end here. Both are also great mentors to young chefs, and both have a fascination for winning awards.

Over the years, the 38-year-old Chef has not only amassed scores of medals, accolades, and certificates (the list runs into pages), he has also worked with multiple young chefs to help them win national-level culinary awards for EKFC.

The biggest victory after his Gold medal at the Culinary World Cup for the UAE national team is the ability to support the many victories of young chefs looking to make their mark in culinary competitions, believes the Sri Lankan national.

A belief that has taken blood, sweat and tears to become true.

When he began his professional culinary journey, the idea was to "live the fancy life in Dubai" like his uncle who worked there as a chef. The fact that his mom worked as Housekeeping Manager made the decision to work in the hospitality industry all the more easy.

He completed his studies in hotel



I can never forget my first day in the hotel kitchen. My chef gave more than 50 kilos of onion to peel and cut

management from the Claremont Hotel School in his hometown Colombo. He soon got his first break as a Commis at the Hilton JAIC Tower in the city.

He says, "I can never forget my first day in the hotel kitchen. My chef gave more than 50 kilos of onion to peel and cut. Tears kept pouring from my eyes and my face turned red in colour. I was just 20 years old. I went home to my mom after work and told her I can no longer work in the kitchen.

"My mom told me that a chef's job is difficult. To be a chef, one needs to work hard, work long hours, and make a lot of sacrifices. I reminder those words every time I face a lot of pressure at work," he says, while crediting his mother as the secret to his career success.

A couple of years later, Chef Peter got the Dubai break he had always envisaged. In 2003 he joined the Crowne Plaza Dubai as a Commis and started out sanitizing vegetable and fruits. "I was sanitizing nearly 500 kilos of pineapple as well as other vegetables. It was very hard work that last sometimes 16-17 hours a day," he says and adds, "I had the

passion and the drive to reach my goal of becoming a chef, no matter how much hard work it took."

Everyone knows that hard work, sacrifice, dedication, ability to handle pressure, and a never give up attitude is critical to becoming a chef. However, Chef Peter admits, "When I look back at my career, I could not have achieved this without the support of the many chefs from around the world I have worked with. Chef Haiko Michael Schafer and Chef Bruno Max Troesch were instrumental in my success at the early stages of my career."

After a seven-year stint at the Crowne Plaza, he moved back to Sri Lanka to work for the Hilton Colombo. He says, "I went back for two years to upskill myself in Sri Lankan cuisine and seafood preparations."

But Dubai could not keep him away for long and in 2013, he returned to Media One Hotel as Chef De Partie where he worked for three years and saw his work being rewarded in the form of a promotion to Junior Sous Chef. "Here, I was in the cold kitchen doing work for four restaurants and clubs."

In 2016 he got an offer from Emirates airlines and it was one he could not refuse.

Chef Peter says, "To be honest, even before I began working in the hotel industry, I have always had a dream to work for a global airline. It does not get better than this. Here, I have had the opportunity to learn a lot of different cuisines. I have even understood the science behind good food and can work with cutting-edge technology."

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In 2019, after we won gold at the World Cup, I decided I should train young chefs and share with them the knowledge I have gained





How you practice,
how you use a knife,
the experience you
collect, a never-give-up
attitude, all of these
attributes are critical
for success

In his current role, as Senior Sous Chef for cold kitchen operations, he manages a team of nearly 100 staff including five Sous Chefs. "Beyond airline catering, we even have the opportunity to cater to live events where Emirates is the main sponsor."

Ask him to describe work life at EKFC and he responds with a single word, "exciting" followed by a big smile.

Chef Peter has spent the last six years working hard and doing his bit to make EKFC a gold standard in airline catering and beyond. He has found exceptional support from EKFC's VP – Culinary, James Griffith and Assistant VP – Culinary, Doxis Berkis.

He says, "In 2019, after we won gold at the World Cup, I decided I should train young chefs and share with them the knowledge I have gained. This has helped me become successful in mentoring young chefs for culinary competitions. My senior chefs have whole-heartedly supported this training."

What is the secret for young chefs to do well in these competitions? "The main thing is how a young chef takes the added after hours stress of practicing for a competition. How you practice, how you use a knife, the experience you collect, a never-give-up attitude, all of these attributes are critical for success," he says.



His goal is to one day own a restaurant in Sri Lanka that touches upon his love for barbequing.

We are sure his love of cooking with both fire and ice will continue to see success, and we expect greater things from chef who's clearly just getting started.

March 2022 **Gulf Gourmet**
chef ID
 YOUNG CHEF CHAMPIONSHIP

Hilton's Angels

Our exceptional young chefs this month are two dynamic women from the Hilton Dubai Jumeirah. Check out their stories of entrepreneurial grit and the amazing recipes they have created for us

Gloria Tanjerine Bradford

Chef Gloria is a 27-year-old from Chennai city, in southern India. The Demi Chef de Partie is seeing some of her busiest work these days handling multiple shifts to meet the growing demand at her property.

She says the best part of the role is the learning. "I learn a lot about techniques in garnishing and chocolate work. It is interesting to see how different chefs reach the same outcome using different methods," she says.

Her favourite item to work with is

chocolate. "It's a challenge getting a mastery of the subject, but the learning process is good."

Chef Gloria loves production work including the baking of cakes. "Every morning when I come to work, the chefs on the previous shift have finished baking and I just cut, glaze and place the cakes on display. I love everything about the art."

The ICCA Dubai's culinary graduate found her love for pastry when she baked a cake for her friend's birthday during her high school days. That, plus her elder brother's seven-year-old stint as a chef, made her realize that cooking could be a great career.

Her parents did not mind the choice of profession given that her brother was already in the industry. Little did they know then that he would soon quit to become a scuba diving instructor and



Gloria Tanjerine Bradford



I learn a lot about techniques in garnishing and chocolate work. It is interesting to see how different chefs reach the same outcome using different methods

move to Thailand, leaving her as the only chef in the family. Her eldest brother is an engineer in Prague.

After ICCA, she found work at The Scene at Pier 7 in Dubai. "I worked there for 6 months, then moved to JW Marriott Marquis for 2 years," she says of her journey prior to joining the Hilton five years ago.

Ask her what she likes most about her current employer, and she says, "Here I get to learn a lot more than in my previous places of employment."

Given that this is her seventh year as a chef, we couldn't resist but ask her a tongue in cheek question about whether she is ready to give up on the culinary dreams and go the scuba diving-way like her brother.

"I don't give it up that easy," comes the quick response.

Going forward she sees her career path leading to teaching in a culinary school. "I enjoyed assisting my teachers while I was waiting for a job offer. That experience taught me that I do have a passion to teach."

She also dreams of owning a café somewhere far...probably in Europe...perhaps Spain or some Mediterranean island. Well, as they say, sweet dreams do come true.

Megha Thapa

Chef Megha is a 27-year-old, born and raised in Delhi, in northern India. The Commis I says that she starts her day by making herself a spicy omelette for breakfast. Why? Her simple response is, "because once work starts we forget to eat."

Like Chef Gloria, she too is seeing some of her busiest work these days handling multiple shifts to meet the growing demand at her property.

Ask her about her culinary prowess and



Megha Thapa



As a child my mom would ask me to cook something for my sisters. At first I was not interested, but by Grade 10 I would cook every day for my family

she says, "I can do Italian, Irish, Indian and a bit of Asian cuisine as well."

Like Gloria, Chef Megha too is one of three siblings and the only chef in her family.

She has two sisters and is the middle child who "grew up in a joint family with grandparents, uncle and aunt.

Chef Megha was inspired by her mom to be passionate about cooking. "As a child my mom would ask me to cook something for my sisters. At first I was not interested, but by Grade 10 I would cook every day for my family. That is when I decided I would pursue hotel management and specialize in culinary.

After completing a Bachelor of Science degree from the Institute of Hospitality And Management, she did her internship at the Oberoi Delhi. During college placements, she was picked up by her current employer nearly five years ago. "This is my first job," she says with a smile.

So where would she go from here? "After two or three years, I would like to return to India and start a café. The plan is in place, I just don't think I have enough experience yet to pull it off," she says.



Pumpkin Surprise

MILK CHOCOLATE GINGER CREAMY

Cream	800g
Milk	214g
Ginger Juice	60g
Milk Chocolate	534g
Gelatin	26g

Method

- ◆ Bring to a boil milk, cream and ginger juice
- ◆ Soak the gelatin
- ◆ Add chocolate and mix
- ◆ Add the gelatin and mix
- ◆ Let it cool

CANDY PUMPKIN

Pumpkin shredded	400g
Sugar	400g
Pectin	20g
Sugar	60g

Method

- ◆ Boil the shredded pumpkin and sugar.
- ◆ Measure the pectin and the remaining sugar together
- ◆ Once the pumpkin comes to a boil, add pectin and remaining sugar and mix well

WHITE CHOCOLATE PUMPKIN MOOSE

Milk	100g
Cream	100g
Sugar	36g

Yolk	48g
White Chocolate	180g
Gelatin	12g
Whipped Cream	200g
Pumpkin Puree	220g

Method

- ◆ Bring to a boil milk, cream, sugar and pumpkin puree
- ◆ Add in the egg yolk and mix well
- ◆ Add the white chocolate and gelatin, mix and set aside to cool
- ◆ Whip the cream and add to the mixture and fold

PUMPKIN SPONGE

Brown Sugar	160g
White Sugar	160g



Whole Egg	160g
Oil	240g
Flour	240g
Baking Soda	6g
Baking Powder	6g
Cinnamon Powder	6g
Salt	4g

Pumpkin	300g
Vanilla Essence	6g

Method

- ◆ In a mixing bowl whisk together brown sugar, white sugar and whole egg
- ◆ Measure the flour, baking powder, baking soda, cinnamon powder and salt.

- ◆ Add to above mixture
- ◆ Add in the grated pumpkin, oil and vanilla essence

Coffee Rub Tenderloin Steak, Potato Pave, Leek Volute, Confit Tomato, Potato Mouse, Caramelized shallot served with Huntsman Sauce

FOR COFFEE RUB

Fennel seed	20gm
Smoked paprika	20gm
Oregano	20gm
Coffee	50gm
Garlic powder	10gm
Brown sugar	20gm

Onion powder	15gm
Black pepper crushed	15gm
Salt	

Method

- ◆ Combine all the ingredients in a mixing bowl. Then place it in a tray.
- | | |
|------------------|------|
| Tenderloin Steak | 800g |
|------------------|------|

**Method**

- ◆ Cook the meat in sous vide until medium.
- ◆ Roll evenly in coffee rub mix.

FOR POTATO PAVE

Whipping cream	100ml
Fresh thyme leaves	5gm
Thinly sliced peeled potato	250g
Ground pepper and Salt	

Method

- ◆ Preheat the oven to 180°C. Combine cream, thyme, salt and pepper in a bowl. Add the potatoes to a cream mixture. Place potato slices in a layer greased baking dish one by one. Bake the potatoes for 20-30 minutes until tender. Remove from the baking tray carefully. Once it cools down, cut the potatoes in four equal squares.

FOR LEEKS VELOUTÉ

Sliced leeks	200g
Green peas	50g
Cream	50ml
Vegetable broth	100ml
Salt	
Pepper	

Method

- ◆ Sauté sliced leeks in a pot until

translucent.

- ◆ Add green peas and cook until soft.
- ◆ Add cream, salt, pepper and vegetable stock.
- ◆ Bring it to a boil then blend until smooth.

FOR CONFIT TOMATO

Cherry tomato	20pcs
Olive oil	10ml
Salt	2gm
Pepper	2gm
Garlic cloves	2pcs
Thyme	5gm

Method

- ◆ Preheat the oven to 150°C. Toss tomatoes with salt, oil, salt, pepper, garlic and thyme in a mixing bowl.
- ◆ Spread tomatoes in baking tray and bake until tomatoes are wilted but not all have burst.

FOR HUNTSMAN SAUCE

Dice carrot	20gm
Dice onion	20gm
Green peppercorn	8gm
Bouquet garni	1
Red currant jelly	1 spn
Crème fraîche	25ml

Beef stock	120ml
Salt and pepper	

Method

- ◆ In a sauté pan, add carrot, onion and cook until it browns.
- ◆ Add green peppercorn and bouquet garni
- ◆ Deglaze pan with stock, bring it to boil add red currant jelly and blend until smooth.
- ◆ Finish with butter and crème fraîche.
- ◆ Check seasoning.

FOR POTATO MOUSSE

Potato powder	80gm
Parmesan cheese grated	20gm
Cooking Cream	100ml
Salt	

Method

- ◆ In a pot, boil cream then add potato powder, mix until smooth.
- ◆ Add parmesan cheese and salt to taste.
- ◆ Fill the mixture in whipping siphon.

Asparagus	15gm
Half shallots	5pcs
Snow peas	5pcs

Method

- ◆ Blanch asparagus and snow peas then sauté with garlic.
- ◆ Caramelized half shallots.

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March 2022 **Gulf Gourmet**



‘There is a lot to look forward to in the future’

We catch up with Chef **KAC Prasad**, VP East Coast for the Guild, to find out about his new passion project in support of Sri Lankans in the hospitality industry

“It feels great to return to full-fledged operations post-pandemic,” says Chef KAC Prasad, Director of Culinary at the Miramar Al Aqah Beach Resort and the Vice President, East Coast for the Emirates Culinary Guild.

“For me, these two years were wonderful because it showed us what we are capable of. The pandemic has also been a great equalizer allowing people to open their hearts and minds. No one is bigger or smaller when you face the wrath of mother nature, and we were lucky to be able to take a step back from our busy lives,” he says.

Now that things are returning to normal, Chef Prasad is back to managing the resort’s culinary operations, working for the Emirates Culinary Guild (ECG) and the East Coast, supporting the Sri Lankan Hospitality Professionals Association (SLHPA) and the Sri Lankan Welfare Association (SAHANA).

“There is a lot to look forward to in the future, especially in the next six months. The highlight being the Worldchefs Congress coming to the UAE this May,” he says.

Ask him about the last two years and the impact of the pandemic on the business, and he says, “At the onset of the pandemic, our management was quick to think on their feet. The first thing we did



The pandemic has also been a great equalizer allowing people to open their hearts and minds

was to close the hotel for two months, allow our staff to use hotel facilities and to take care of the remaining guests until every last person was able to get home safely.

“We had one department stay in the hotel during those two months taking care of staff needs ranging from food to salaries. No one could come in and no one could go out. We had created a self-sustaining bubble and two months later, we were a covid-free hotel with staff ready to welcome new visitors.

“Last year, amidst the pandemic, we achieved our budget targets and started recruiting again. We are now touching a staff strength of nearly 400. So yes, looking back, the pandemic was not bad for us.”

There are also rumors afloat about the expansion of Miramar Al Aqah Beach Resort. To this he responds, “Yes.

This was our second focus during the pandemic. We began work on our next project. I would like to wait for the official announcement before divulging any details. What I can tell you though is that, around mid-2023, you will find something special coming to Fujairah Al Aqah area.”

During Chef Prasad’s 15 years at Al Aqah, he has witnessed tremendous change around him. From a museum to three new five-star hotels, Fujairah has grown into a must-visit tourist hub for those coming to the UAE.

“We are lucky that our guests are loyal to the Miramar brand amidst this boom,” he says and adds, “it isn’t unusual to see them come back for more. Some international guests have stayed with us five times in 15 years!

“There is a personal rapport with many of them. One Englishman, who knew about my passion for cricket, gifted me a cricket bat recently. He even commented on how every time he returns, he is pleasantly surprised to see familiar faces.”

The ability to keep staff happy and retain them for long is a great achievement in a competitive industry landscape and Chef Prasad has clearly been able to crack the code to this great conundrum called talent retention.

That said, not everything is hunky dory

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for him. One of the things bothering Chef Prasad, is the new crop of Sri Lankan hospitality professionals coming into the UAE. "Can you name one exceptional Sri Lankan hospitality talent who has come to the UAE in the past five years?" he asks.

"The culinary industry as a whole has been doing really well under the Emirates Culinary Guild, of which I have been a part for 22 years. The last 13 years I have been part of the executive board and am currently the Vice President for the East Coast region of UAE.

"While I am happy that the global culinary talent in the UAE is getting better, I am surprised to see high quality hospitality professionals from Sri Lanka not joining the industry in equal measure.

"For whatever reason, young people are not performing as well as the previous generation. As a Sri Lankan I have been proud to see my countrymen win over 90% of the medals at the last two Culinary Olympics. I doubt this trend will be sustained when the seniors retire," he says.

He clearly wanted to do something for his country and its hospitality talent when he received a request from the Sri Lankan embassy. To see a government supported initiative where you can give back to your countrymen is something that excited him.

"My friend Ajanta from Sri Lankan Professionals Association (SLPA) invited me and told me about the government-backed platform. So, we created a constitution for Sri Lankan Hospitality Professionals Association (SLHPA) under the SLPA umbrella of which I am the founder President," says Chef Prasad.

SLPA has seven associations under it, SHLPA being one of them. In all SLPA has around 3,500 members across the board. As for SLHPA, only senior professionals from the hospitality industry can join this group. You could be a supplier, an entrepreneur, a senior chef or a Hotel GM, it does not matter. The only



We had one department stay in the hotel during those two months taking care of staff needs ranging from food to salaries. No one could come in and no one could go out

criteria is that you must be Sri Lankan and connected to the UAE hospitality industry with a valid UAE resident visa.

A Dubai-based government body handles the finance, while the income is used to support training and more. Last year, SLHPA organized six events. They even did volunteer work to support the training, tasting and consultancy needed to launch a Sri Lankan restaurant in Motor City.

"I have even been able to advocate to Sri Lankan chefs to join the ECG," he says with a smile.

He has a few words of counsel for chefs who love cooking but do not want to look beyond the four walls of the kitchen.

"In all my meetings, I'm telling one thing. 'Your job is not staying in the kitchen and read the recipes. You are part of sales machine, so be a salesperson.' I am proud to say that after the sales director, I bring in the most business to my resort," he says.

"If Chef Uwe had decided to only be an executive chef and nothing more, there would be no ECG today. If Andy didn't think beyond just being a Chef, he would not be the Congress Chairman for Worldchefs. ECG is what it is today and many chefs are winning gold medals at Culinary Olympics and Culinary World Cup because these chefs decided to go beyond the call of duty.

"I want to inculcate such work ethic into the new breed hospitality professionals, especially Sri Lankan hospitality professionals," he says.

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TWO IS BETTER THAN ONE

Chef **Majed Al Sabagh** and his better half Chef **Badya Salam Kher El Deen** are a culinary power couple breaking traditional stereotypes

Twenty-one years ago, at Salon Culinaire, a beautiful young lady was taking photos of a handsome young Commis, who was competing for the second time. He won a silver medal, and she was smiling twice as much as the young chef.

The two were childhood sweethearts in a small village in Swiada – south of Syria and he came to Dubai in 1997 and brought her after marriage in 2000, with love and hope of a great future. The day was twice as special for the two of them. Not only did he win an accolade, it was also the day their first child was born.

Fast forward to today, and he is an Executive Chef, Entrepreneur, Author, University Lecturer, Culinary Consultant, Vice President of the Emirates Culinary Guild and President of the Syrian Culinary Guild.

She is a chef presenter on TV and radio, the author of two books, chief operating officer of the Chef International Centre, Lecturer at a University, and the recipient of the UAE Golden Visa for her

contribution to the Arabic culinary scene in the country just like her husband.

Together, they are the proud parents of three children: Fares, Fajer and Rashed.

We caught up with the two to find out more about their rise to culinary success.

Badya Salam

Badya Salam Kher El Deen is popular in culinary circles as Chef Majed Al Sabagh's better half. But what many don't realize is that she is a culinary star in her own right. She is the author of two Arabic cookbooks for children and she is a major draw at the Sharjah Book Fair and even appears on national TV and radio.

Her work has even been acknowledged by UAE's authorities. She was recently awarded the 10-year UAE Golden visa reserved for people who add tremendous value to the country.

Just like Chef Majed, Badya too encompasses the age defying gene that makes your jaw drop when you realize they are parents to three children with the eldest Fares being a 21-year-old studying hotel management. Her other two children are Fajer, 17, and Rashed 12.

Badya is also the Chief Operating Officer of her husband's venture, the Chef International Centre (CIC) where they have activities for children and women. If there is a Guild project that needs promoting beyond professional chefs, she clearly has the network to make a difference.

She reminisces about the day 21 years ago at Salon Culinaire and says, "I



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supported him, I took photos and on the same day I went to the hospital and delivered our first son. It was February 2001. At that time I was supporting a young chef, while now I am supporting a board member and someone who is taking decisions that can help other chefs."

Being the wife to a husband, who is an executive chef, owner of a company, and board member of the Guild must be tough, especially given there are three kids to raise.

Badya agrees and says, "True, it was not that easy because I had to hold together everything from children to the house and also prepare an atmosphere of comfort for Majed to continue his work properly without any problems from our side. I even trained our kids to be able to take care of themselves and cook simple things."

Badya was raised in the same village in Syria as Chef Majed. They met, fell in love, got married and they came to the UAE. To support the family and to plan for their future, she began working in sales and training and kept at it for 10 years.

Her major involvement in the industry started when Chef Majed began his consultancy and teaching and being involved in workshops for kids and families. Slowly but surely as their company grew she took charge of certain aspects of the business. She even went to Ajman University to study culinary, where Chef Majed teaches. If that wasn't enough, Badya has even completed a course from Worldchefs Academy and passed the certification.

She says that Majed has always been supportive of her endeavours be it in the form of advice or even with publishing her first book in 2018 called 'From Badya's Kitchen' for children. The book has simple recipes for children without ingredients like sugar or cream.

Badya says she has lots of other activities with women associations



I supported him, I took photos and on the same day I went to the hospital and delivered our first son

and government departments. Majed describes her as "very active, very social and very supportive to people around her even beyond her family."

Watch her train people on cooking and you will not believe that she started in this field just 5 years ago.

She says, "It fills my heart with joy

when some of the children I have taught are now training other children. The fact that I can reach their minds and they remember my teaching means a lot to me."

Chef Majed Al Sabagh

Food never held any fascination for the Syria-born chef in his early days. "I had never thought I would become a chef," he recalls. "Even when I was selected for the exclusive Damascus Hotel and Tourism Training Centre in Syria, I remained unenthusiastic."

A math whiz in high school, he applied to the college merely because he did not want to spend five-six years studying further. The opportunity to travel was another promise that made him sign on for the hotel school. Not keen on most aspects of running a hotel, he chose the kitchen. The decision was a wise



one, cemented further after a teacher of the first class left an imprint on chef Majed's young mind.

The teacher asked the students why they joined the kitchen. Some said parents persuaded them to sign up, others said the money was good.

"I don't remember my answer but I do remember what he said after that - 'If you have come here thinking cooking is only about cutting onions and putting something on the plate, don't waste your time. Go to a restaurant and work there a few years. But if you take food seriously, then stay. You will be cooking for different people and feeding different emotions. You will cook for the sick, the healthy, the child, the elderly, for weddings, for mournings. Food is serious business.'"

An impressed chef Majed wrote the words down, something he still treasures.

Taking the advice to heart, he spent three years learning all he could at the institute, finally passing out in 1996. Two of the summers during the course were spent training at the Sheraton Damascus.

Soon seeking greener pastures, he



You will cook for the sick, the healthy, the child, the elderly, for weddings, for mournings. Food is serious business

headed for Dubai on a tourist visa to find a better outlet for his creative urges. Within seven days, he found a new employer — and a very fertile training ground — in Crowne Plaza. For five years, chef Majed gave the hotel his blood, sweat and tears, in return for extensive experience in every aspect of the kitchen.

"I chose not to work in the Arabic kitchen because that cuisine I already knew well. Also, there was not much scope to experiment with Arabic cuisine then," he says. Selecting French cuisine instead, he found a good teacher in one of the experienced chefs.

Curiosity about the other sections got

the better of Chef Majed and he dabbled in each aspect of the kitchen during his years at the Crowne Plaza. "I was 25 and spent six months in the butchery, one and a half years in the cold kitchen, six months in the pantry. I worked in the steakhouse, the banqueting. I spent the last one and a half years there in the fine dining restaurant," elaborates the now 46-year-old chef.

Despite a gruelling schedule of 16- to 18-hour work days, chef Majed earned little in those years. "I didn't mind much. There were budget constraints and I got returns in terms of knowledge. I had learnt every aspect so well that once at a banqueting event, a senior chef told me I was a 'one-man army of chef, steward and waiter'. It was a huge compliment."

Sometimes, a big chunk of his meagre salary went into buying books. A self-confessed bookworm, chef Majed would not hesitate to shell out as much as 400 dirhams of his 1,500-dirham salary on a recipe book. "No regrets. That was long-term investment that paid off."

Hard work and willingness to learn helped chef Majed build a strong reputation. When the general manager

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of Crowne Plaza joined Radisson SAS Resort in Sharjah, chef Majed was the only one he poached from among 82 chefs. Although that stint lasted for close to two years, it was creatively not very satisfying.

Yearning for Dubai's vibrancy, he tried to return to the eclectic city but fate had other plans. "I applied for jobs in Dubai but I got a call from a chef I knew. He told me he was joining at this place in Sharjah and asked if I was interested."

Not one to leave any opportunities unexplored, chef Majed went for an interview and stumbled upon a chance to overhaul a basic place meant for families to spend time together. He took up the challenge, something the ladies have much to thank him for.

Today he is the Director of "Chef International Hospitality Education and



There were budget constraints and I got returns in terms of knowledge



Training Centre" in Sharjah, he is Master Chef certified by Worldchefs, he is the F&B consultant to Sharjah Ladies Club, he is the Founder and President of the Syrian Culinary Guild, and of course he is the Vice President at Emirates Culinary Guild for Sharjah, Ajman and Umm Al Qween.

His is a member of the heritage cultural committee at Worldchefs, an honorary member in Indian Federation of Culinary Associations and a Worldchefs approved judge since 2012. When he is not

judging culinary competitions around the world like Qatar, Maldives, Mauritius, Romania, Macedonia, Saudi Arabia, India and UAE, he is teaching culinary art and food safety in University of Ajman

And when he's able to squeeze time in between he is a columnist for Arabic magazines and an author for multiple cookbooks.

Here's wishing the dynamic duo continued success.



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O Canada!

Chef **Naveen Bhardwaj** wins 'A Journey of Canadian Excellence' competition organized by the Consulate General of Canada in Dubai

Last month, chefs from across the Emirates created culinary memories at the 'A Journey of Canadian Excellence' finale held at the Radisson Blu Hotel Dubai Deira Creek. The best chefs were chosen from scores of entries to show case innovative ways of using Canadian products ranging from beef to seafood, potatoes to wild rice and berries to maple syrup.

Chef Naveen Bhardwaj, a Commis at the Jumeirah Creekside Hotel, won the judges hearts and the top prize with his 'Braised Beef Flank and Glazed Scallops'.

Chef Shiran Wajunajith from Miramar Al Aqah Beach Resort, Chef Vasantha Kumar Kesavan from Doubletree by Hilton, Chef Prashant Aripirala from McGettigan's Ajman, and Caroline Rousseau from Solizzia completed the top five.

The event was organized by the Consulate General of Canada with support from Canada Beef, Lobster Council of Canada, Alberta Agriculture, Forestry and Rural Economic Development, Ontario Ministry of

Agriculture, Food and Rural Affairs in association with the Emirates Culinary Guild. The final cook-off was held at the Radisson Blu Hotel Dubai Deira Creek.

Jean-Philippe Linteau, Consul General of Canada in Dubai and the Northern Emirates, says, "Canada is a reliable supplier of high quality, safe and sustainable food. Impressive to see talented UAE Chefs working with Canadian beef, seafood and maple products to create amazing dishes."

Chef Uwe Micheel managed the competition while the judging was conducted by Chef Majed Al-Sabagh, Chef Phil Cameron, Chef Parameswaran Sethumadhavan, Chef Shan Pussella and Chef Atim Suyatim.

Canadian Chef Phil Cameron, the Sous Chef at the Canadian pavilion at Expo2020, and a judge at the competition says, "It was a great competition with the top five chefs creating amazing dishes. To see chefs from around the world bringing their cultural influences to their dishes using



Canadian products like beef and maple syrup is really wonderful."

Chef Parameswaran Sethumadhavan from the Canadian Embassy in the UAE and a judge at the competition says, "It was incredible to see the innovative ways in which Canadian products were used by the contestants to create the dishes. Every dish was different and a lot of focus was put on creativity and taste."



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Chef Naveen Bhardwaj
with his winning dish



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Chef Mohammed and Chef Aruna win Nestle Professional Golden Chef's Hat Award UAE

The live competition for young chefs held at the ICCA Dubai saw the duo from Radisson Blu Hotel Dubai Deira Creek clinch the coveted trophy

Chef Mohammed Fayis and Chef Aruna Praba Dias have won the Golden Chef's Hat Award UAE Season 9. Both winners took home a complete professional photography kit and an iPhone 13 Pro. The two chefs representing Radisson Blu Hotel Dubai Deira Creek competed against 9 formidable teams from across the UAE in a nail-biting finish at the ICCA Dubai.

The top 10 teams competing in the live cook-off were shortlisted from over 20 teams that were selected and profiled along with their recipes in Gulf Gourmet magazine last year. The first and second runners-up were Chef Ramy Mohammad Eldesouky and Chef Dinesh Kumar of Jumeirah Creekside Hotel, and Chef Nurangi Madhubashini and Chef Islam Ezzat Mohamed Masoud of Caesars Palace Bluewaters respectively.

Ayça Koç, Food Business Manager, Nestle Professional – MENA, says, "At Nestle Professional we are thrilled to have been on this journey supporting young chefs. Since 2013, the brightest UAE-based young chefs from around the world, have showcased their skills through this competition. To see the innovative use of Nestle Professional ingredients by 40 chefs in Gulf Gourmet magazine followed by a live cook-off by the top 10 teams at the ICCA Dubai, has been a marvelous experience."

Nestle Professional ingredients used by the competitors included Buitoni tomato coulis, the entire Maggi range, Chef demi glace, KitKat products, and Docello's range of panna cotta, chocolate mousse and crème brûlée.

The judging panel was made up of Chef Elie Lteif from Nestle Professional, Chef Daniel Shepherd, Chef Atim Suyatim, Chef Wayne Gebhardt, Chef Vivek Huria, Chef Manzoor Hassan Bhalgari, Chef Shan Pussella, Chef Mohamed Ali Jasem, and Chef Truong Vinh Co.

Taking about judging, Chef Elie Lteif said,



Contestant briefing



Winners Chef Mohammed Fayis and Chef Aruna Dias flanked by Nestle Corporate Chef Elie Lteif and Ayca Koc, Food Business Manager - MENA, Nestle Professional



First runner-up



Second runner-up



Judging

"The level of the dishes presented to us were truly exceptional.

"We had a tough task marking dishes on various parameters ranging from taste to wastage and from use of ingredients

to the composition of each dish, and of course, the way each dish was presented."

Chef Mohammed's winning dish was a beef roulade with balsamic glaze and braised beef cheek with roast potato,

pumpkin puree, Maggi potato croquettes and beetroot flavoured Sago crackers. His teammate Aruna created a Docello Trio Chocolate Mousse with Lemon Creme Brulé and Raspberry Docello Panna Cotta with Cocoa Crumble and Berry Compote.

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Winning Dish - Dessert



Winning Dish - Main

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THE EMIRATES SALON CULINAIRE 2022

Briefs of the Classes for Entry

Resume Of Classes for Entry Class No. - Class Description

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

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

- 25 Dressed Chicken & Dressed Fish Practical Butchery

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

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 Powered By Pristine

All decorations must be edible and made entirely by hand.

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



exceed 1 meter (including socle platforms)

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

Class 03: Plated Dessert Powered by Ravi fruit

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

Class 04: Pastry Showpiece

1. To display a showpiece of either
 - a) *Chocolate*
 - b) *marzipan/sugar / pastillage*
 - c) *dough/bread dough*
 - d) *Asian dough figurine*
 No frames, moulds or wires are allowed. Points will be deducted for non-compliance.
2. Edible media may be used, singly or in mixed media. Sponsors products maybe available to be used. Information shall be sent to competitors prior to the competition
3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

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

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

1. A baked bread showpiece.
2. Three types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Three types of bread roll 25-40grams (competitor's choice)) three pieces of each roll to be displayed.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be displayed on a separate platter for judges' tasting. Tasting shall make up 30% of the marks
7. All breads & dough must be baked at own work place as fresh as possible and delivered to the competition venue for judging.

8. Poor hygiene standard of handling bakery products will not be judged.
9. Typewritten products description and recipes are required.
10. Maximum area w90 x d75cm
11. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
12. The focus of this class is on the quality and flavour of the bread rolls and loafes presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

Class 06: Petites Four & Pralines by Master Baker

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

Artistic Displays

Class 07: Chocolate Carving Showpiece

1. Free-style presentation.To be



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

Class 08: Fruit & Vegetable Carving Showpiece by Barakat

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

Class 09: Open Showpiece (Free Style Showpiece)

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Frames and wires support are allowed but must not be exposed.
4. Maximum area w90 cm x d75 cm.
5. Maximum height 75 cm. (including base or socle).
6. **Special note:** To enhance the overall level of competition and to aid competitors to demonstrate superior modeling skills, it is permitted to use, frames and supports .i.e.Styrofoam support must not pre-molded and simply sprayed, a round cylinder to form the base of a body is permitted, under no circumstances will pre-carved detailed Styrofoam of any other media be permitted. If the judging committee deems that the finishing has been aided by excessive moulding work it

may not be judged.

Gastronomic Creations

Class 10: Five-Course Gourmet Dinner Menu by USMEF

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

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

1. Present a plated three-course vegetarian meal for one person.
2. Suitable for lunch service in a high end restaurant
3. The meal consist of:
 - > **An appetizer or soup**
 - > **A main course**
 - > **A dessert**
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
6. Ovo-Lacto products are allowed.
7. Proof of purchase needs to be

brought if sponsor ingredients provided to the Competition for all the Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced

8. Total food weight of the four plates should be 500/600 gms.
9. Typewritten descriptions and recipes required.
10. Maximum area w75cm x d75cm..

Class 12: Blank

Class 13: Four Plated Chicken Dishes dishes –Powered by USAPEEC

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

Class 14. Blank

Practical Artistic

Class 15: Individual Ice Carving

1. Freestyle.
2. 90 minutes duration.
3. Hand carved work from one large block of ice (provided by the organisers).
4. Competitors to use own hand-tools and gloves.
5. A non-slip mat is mandatory.



6. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
7. The use of power tools is allowed to slice blocks only.

Class 16: Ice Carving Team Event

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

Class 17: Practical Fruit & Vegetable Carving by Barakat

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

Class 18: Blank

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

1. The preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

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

EXPLANATION (what foods are

permitted to be brought into the kitchen)

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

Practical Cookery

Class 19. Mezzeh – Practical



Cookery by Rahma Olive Oil

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

Class 20: Fish & Seafood - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using fish and or shellfish as the main protein item of the dish.
3. All ingredients including the fish/seafood must be provided by the competitors and any type of fish can be used. In the event of fish being supplied by the

- sponsor then this fish is only to be used.
4. Madar Farms Micro greens must be used and will be available in the kitchen
5. Weight of fish per portion on the plate to be 150grams
6. Present the main courses on individual plates with appropriate garnish and accoutrements.
7. Hulala Cream and Rahma olive oil will be supplied and must be used in the kitchen
8. Typewritten recipes are required.

Class 21: Beef - Practical Cookery by USMEF

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

Class 22: Emirati Cuisine - Practical Cookery

1. This class is designed to ensure that the tradition of Emirati Cuisine is preserved and promoted through professional chefs. Prepare and present two plated portions each of three Emirati dishes according with the following criteria:

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

Class 23: HUG AG – Savory Creations

1. This is a static class featuring savory HUG pastry shells suitable for dinner service.
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.

YOUNG CHEF OF THE YEAR ENTRIES

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

In addition to classes **25 & 26** here below competitors must also enter for **class 22** Emirati Cuisine Practical Cookery one dish must be Balalit

Class 25: Dressed Chicken – Dressed Fish - Supplementary Class

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.

10. After 20 minutes

11. 10 minutes to explain to the judges the method of preparation of a classical chicken stock.

12. 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.

20. 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. Madar Farms Micro greens must be used and will be available in the kitchen
4. Portions suitable for Ala carte Breakfast
5. Present the dishes on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required

Class 27: Chicken - Practical Cookery by USAPEEC

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. Madar Farms Micro greens must be used and will be available in the kitchen
4. The bones of the chicken is to be kept for inspection by judges
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are require
7. Weight of chicken per portion on the plate to be 150 grams
8. All of the above rules are applicable for the competitors entering Best Arab National Cuisinier trophy .The main course for those competitors ONLY must be a Traditional Chicken Arabic main course, from any Arab country.
9. All other competitors are not to follow Point 7

Class 28: Four Plated Vegan dishes –Powered by Violife

9. Prepare 2 different dessert dishes and 2different savoury dishes each for 1 person



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

Class 29:

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. Madar Farms Micro greens must be used and will be available in the kitchen
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required
7. Weight per portion on the plate to be 150 grams

Class 31: Practical Cookery Saudi Arabian Cuisine

1. Prepare and present two plated portions of any one of the following dishes
2. A breakfast dish and A dessert dish, from a choice of 4 traditional dishes that once competition is approved, a list dishes will be confirmed in conjunction with Saudi Arabian Chefs through Worldchefs President Thomas Gugler. Dishes like shakshuka, martabak, basbousa, muhalabiya, these will then be communicated to all competitors entered into this class
3. In addition prepare and present two plated portions of the competitor's choice main course. The following dishes are a guide only and are not mandatory:
4. Main Courses of your choice as an example Kabsa, Tharid, Mandi, Jalamah
5. Saudi Cuisine with traditional presentation and serving as would be found in a family home of Saudi Arabia.
6. Competitors must bring their own plates/bowls for presentation and all necessary mis-en-place for the meals.
7. The judges will check the appliances and utensils for suitability
8. Typewritten description and recipes are required in English
9. Time allowed 60 minutes to present all 4 recipes

Class 32:

Class 33: Potatoes USA – Savory Creations

1. This is a static class featuring Potatoes USA, Potatoes suitable for dinner service.
2. Only Potatoes USA, Potatoes are to be used as the main ingredient.
3. Present three different savory dishes on individual plates, 1 of each dish, Potatoes USA Potatoes per plate
4. To be prepared in advance and

displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.

5. Typewritten description and recipes required.
6. Maximum space available: 75cm x 75cm.

Class 34: Potatoes USA – Sweet Creations

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

The venue is Abu Dhabi National Exhibition Centre (ADNEC)

1. **Please read** the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead to loss of marks or complete disqualification.
2. **The Briefs of the Classes** for Entry document also forms part of these Rules and Regulations and must be read in conjunction with this document.
3. **Other regulations** relevant to a particular competition would appear on the last page/s of this document. PARTICIPATION:
4. Participation at competition is open to anyone professionally employed in the preparation of food.



5. Unless the organisers specifically mention a class as being a team event, all classes are for entry by a single competitor.
6. Competitors are restricted to one entry per class
7. Competitors must attend and participate on the date and at the time allotted to them.

COMPETITION ENTRY:

8. Please note that there are different forms for different types of entry; ensure that the correct form is being used.
9. Complete the entry-form according to the instructions on the form.
10. Completed photocopies of the entry-form are acceptable.
11. Submit the completed form to the organisers
12. Entry is paid but pending final decision.
13. Entries are accepted strictly on a first-come, first-accepted basis

CERTIFICATES AND LETTERS OF PARTICIPATION:

14. Ensure that your name (clearly written in block capitals) appears on your entry-form exactly as you would wish it to appear on any certificate, letter of participation or posting of results.

HYGIENE:

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

THE SECRETARIAT:

18. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the competition.
19. The competition is governed by and construed according to the rules of the organisers.
20. The organisers have sole authority to adjudicate on any matters pertaining to the competition.
21. Entrants' acceptances of participation in the competition are construed as confirmation of their undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of the Emirates Salon Culinaire.
22. The address of the ECG for all correspondence and inquiries referencing culinary competitions is: The Emirates Culinary Guild, PO Box 454922 Dubai, United Arab Emirates. Tel: + (97156) 801 4089. Email: emiratesculinaryguild@gmail.com

COMPETITORS AND HELPERS:

23. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor within the preparation area.
24. A helper must be junior in rank to the person he/she is helping.
25. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
26. A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
27. Competitors that are incorrectly dressed at a competition will not have their exhibits judged.
28. Helpers that are incorrectly dressed will not be admitted to the exhibition.

29. Logos, marks and identifying colours provided by the organisers must be worn by competitor throughout the competition in the position indicated to them by the organisers at the time of registration.
30. Logos, marks and identifying colours provided by the organisers must be worn by helpers throughout the competition in the position indicated to them by the organisers at the time of registration.
31. A competitor entered in a practical competition must register at least thirty minutes before the commencement of the competition otherwise the competition slot will be given to a waitlisted competitor.
32. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.
33. Competitors and helpers are forbidden from approaching or speaking with or at a judge without the express permission of the organisers.

EXHIBITS:

34. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.
35. Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public.
36. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
37. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).



38. It is forbidden to depict religious, nude, semi-nude or political themes in an exhibit.
39. All exhibits must be suitable for presentation as a decorative item in a restaurant or banqueting setting.
40. An exhibit must not carry any logo, label or mark of identification; however, competitors must be able to identify their exhibit if required.
41. Competitors are responsible for their exhibits and should ensure that they are available in their proper place for judging on the day and time specified.
42. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the competition area.
43. Finished exhibits must be placed in the position indicated by the organisers.
44. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
45. Competitors must leave the judging area as soon as their exhibits are in place or when instructed to leave by the marshals, whichever is the sooner.
46. Exhibits may, at the discretion of the organisers, be moved to a separate enclosure, there to remain for part or for the duration of the exhibition.
47. Failure by a competitor to register or exhibit at the specified time could result in disqualification.
48. Exhibits which are removed by competitors without permission of the organisers will not qualify for any kind of award.

COMPETITION MARSHALS:

49. A Marshal-at-arms will be

- recognizable by a badge displaying the logo of the Emirates Culinary Guild and the legend 'Marshal'.
50. Marshals are charged with ensuring that the rules and regulations of the competition are observed by all concerned.
51. Competitors, helpers and visitors are all obliged to cooperate with the marshals - without question, at all times.

AWARDS:

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

COPYRIGHT:

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

DISCLAIMER:

60. The organisers are entitled to cancel or postpone the Salon,

or to alter the duration, timing or schedule of any event.

61. The organisers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
62. The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods, persons or personal effects.

QUERIES:

63. All queries must be submitted by email to: emiratesculinaryguild@gmail.com the question and answer to each query will be broadcast to all entrants.

ENDS 2022

March 2022 **Gulf Gourmet**

The Emirates Salon Culinaire - Entry by Single Class/es

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

Entry by Single Class/es

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

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

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

Signature; Name & Position:

newmembers



Shigeru Tachiki, Managing Director HMNY DMCC, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

HMNY DMCC

The founder and his background: The company was founded by an experienced private equity investor who advocates for arrangements where the investment return is proactively created through active involvement in an investee company's business rather than merely through assuming the equity market risks. The founder, a Japanese national, has been focusing predominantly on the F&B sector since moving to Dubai in 2016, introducing Japanese food ingredients and concepts to an interested local market in order to create returns on investment.

What HMNY offers: Since its establishment in 2020, HMNY has been engaged in projects that aim to promote Japanese food culture in the



UAE. To make them successful, HMNY offers clients a broad range of solutions; e.g. market research, marketing, event planning including menu development with a targeted ingredient, introduction of a local partner, and ongoing support through business discussions. HMNY also undertakes research to identify Japanese suppliers/producers that can cater to the local demand for specific ingredients and restaurant concepts.

Japanese cuisine in the UAE: In recent years, the range of Japanese dishes on offer in the UAE has increased

significantly and the rapid spread of information via social media enables consumers to keep up to date with new products and trends happening thousand miles away. However, there is a time lag between hearing about new foods and getting an opportunity to try them, a gap that is neither easily nor readily filled.

Tasting is believing: HMNY believes that the key ingredient of success in business is to offer an authentic experience. HMNY supports the introduction of food products with accompanying information on cooking techniques and sometimes by telling the story behind a dish. HMNY intends to be a catalyst for its client to effectively unlock their products' full potential in the UAE.



Iyad Edward Nouneh, Marketing Operations Manager, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

NRTC Group

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

The group 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.



NRTC group is proud to deliver high quality of 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 competitive price.



Lanie S. Paguyo, Manager, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel

SHARIF HASSAN ALI TRADING LLC. (SHALI)

Sharif Hassan Ali Trading LLC, is one of the leading foodstuff trading company based in Dubai, UAE established in 1997 located at Al quoz Industrial II, Dubai, UAE. A HACCP certified company, registered in Food watch and grade B in municipality standard ISO 22000-2018

SHALI Trading had a humble beginning in 1997 with only few clients and distribution in UAE, were the requirements were sourced locally and supplied to 5-star hotels.

We have three teams managing wholesale, HORECA & Export. We catering to all A Grade & High end Hotels as we work with major group such as: Jumeirah Group, Marriot Hotels,



Accor Hotels, Central Hotels, Nakheel Group of Restaurants, MH Alshaya Group of Restaurants, Hyatt Group of Hotels, Melia Hotels, Meydan Hotel, Anantara Hotels, Abu Dhabi National Hotels, Starwood's Hotels and many more. We do also supply in catering companies, namely, KCAL healthy catering, Atayeb Catering, Arab Indo Catering, Kitopi Catering and more. We take great privilege in saying we supply two of our National airline carriers Emirates Flight Catering and Etihad airport services

catering along with the others airline such as Alpha Flights catering etc.

We export to the following countries: Saudi Arabia, Kuwait, Qatar, Oman, Bahrain & Pakistan.

A credible network and successful hard work help us to import products of major companies in Japan, Holland, UK, France, Spain, USA, Italy, Germany, Peru, India, Thailand, Singapore, China, and Brazil, Chile, Vietnam, Korea, Turkey, Malaysia & Israel.

Keeping pace with the fast-growing hospitality industry in UAE, accompanied by a stiff competition in the local market, we are proud of our achievements as we hold exclusive brands for several quality products that are high in demand within the country and overseas.



Abdelali Mahir, Production & Development Manager, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

Skinny Genie

Skinny Genie is an honest artisan bakery dedicated to creating delicious healthy gluten free products. Our focus is on helping restaurants, banqueting and catering professionals provide healthy minded and ingredient-intolerant customers with the products they deserve.

We've spent a lot of time at the development stage to ensure that our gluten-free products are not simply a substitute. With their fantastic texture and taste, our offerings look and taste delicious.

skinny genie

GLUTEN FREE

Whether freshly baked, chilled, or frozen, we bake all our products in-house, so we are aware of all our ingredients. In fact, we can trace them all back to where they came from. And because our production is solely gluten-free, you can order without risk of contamination.

It's reassuring to know that all of our fresh products are baked to order, so you

will not find anything sat on the shelf at Skinny Genie.

We stand out in our (wheat-free) field because we offer more than gluten free. We can also supply your business with vegan, egg-free, sugar-free and lactose-free products. There is one thing that Skinny Genie's products will never be free from and that is the terrific taste.

Whether you are looking for bespoke healthy desserts, pastries or bakeries for a banquet or corporate hospitality ideas, we can support you with products for every occasion and dietary preference.



Lara Haddad, Customer Marketing Manager – Middle East, India and Africa, TORK - brand of Essity and Tom Marshall, Sales Director - Middle East, India and Africa, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

ESSITY HYGIENE AND HEALTH AB

Tork is the leading global brand in workplace hygiene. We are passionate about helping you improve your business – from raising the bottom line, to making your working life better.

Within the hospitality industry, a loyal guest is a great guest. To create a repeat guest base, a restaurant doesn't just need to meet guest expectations, it needs to exceed them. It's often the small details that set a venue apart from the competition. In order to attend to the details, restaurant teams need to be one step ahead - always.

Based on input from professionals in the foodservice industry, Tork designs services and products to meet your



Think ahead.

guests' needs. We know the many pressures that come with improving guest experience, establishing hygiene routines in operations, and creating the conditions for optimal efficiency. You will find content and solutions to help you and your team to maintain hygiene, work smarter, and cater to satisfied guests who will gladly return again and again.

Tork products are designed to ensure

that you comply with kitchen hygiene regulations and meet sustainability expectations of consumers. Sustainability goes beyond offering 100% recycled products. Controlled and one-at-a-time dispensing systems enable just the right amount of product to be delivered, reducing overall footprint and waste. Our hygiene solutions are easy-to-use and effective for your staff, letting them concentrate on delighting customers. Our solutions boost your image and operations.

We always strive to be on top of your needs and getting all the important details in place. This is the ambition that drives our people and cutting edge innovations, every single day. Let's get ready for business.



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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



CONVENTION
& EXHIBITION
BUREAU

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

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

IN ASSOCIATION WITH



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