

FROM US. FOR US.

MAY 2022

gulf

THE MAGAZINE CHEFS LOVE TO READ

www.gulfgourmet.net   myChefID

gourmet

volume 17, issue 5

PLAYING TO WIN

Arivu Ravi, Senior Sous Chef at Hell's Kitchen Dubai, is all set to represent the UAE this month at the finals of the Global Chefs Challenge



DER KUCHENMEISTER

Exclusive interview with Chef **Moritz Neumann**, Culinary Director, JW Marriott Marquis Dubai



ITALIAN PASSION

Andrea Fioravanti, Executive Chef, Waldorf Astoria Palm Jumeirah makes cooking a celebration



SUGAR RUSH

Conversation with **Praveen Ramakrishnan**, Pastry Chef of Cove Rotana Resort RAK



chefID

#JOBS

#NEWS

#LEARN

#NETWORK

#MARKETPLACE



The Free App For Professional Chefs Now Available on iOS and Android



president'sstation

email theguild@eim.ae



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

Dear fellow chefs, ladies and gentlemen,

Welcome to the May issue, the Eid issue of our Gulf Gourmet.

I hope everyone had a blessed Holy Month of Ramadan, and some quality time spent with family and friends during the Eid Break.

We are getting very close to our big show in Abu Dhabi.

Have you registered yet for the Worldchefs Congress in Abu Dhabi May 30 – June 2, 2022?

Our biggest project in Abu Dhabi later this month-end will see 7 events under one roof!

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

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

Before Abu Dhabi we will announce the result of our online competition in partnership with European Legumes. We have received great videos, make sure you go on the Emirates Culinary Guild YouTube channel to view and like the European Legumes videos.

I must say I enjoyed being a part of it. You will find out the winner on May 15, 2022. Good luck to all the competitors.

After that, we are also getting ready for the Hotel Show hosted by DMG at the Dubai World Trade Center from May 24-26, 2022. It is a show not to be missed, so make sure you do your online registration now.

Part of the Hotel Show is our great "Chefs



Table Competition" hosted by DMG and ECG. This great team competition is not to be missed. Our only competition where we have Chefs, Pastry Chefs, Barman, waiters and stewarding team together and competing together as we do on a daily basis, the event is again supported by Dubai Waterfront Market, whereby chefs will cook with many products fresh from the market.

Please pass the word around, we still have spaces for the Exhibition, contact the ECG at emiratesculinaryguild@gmail.com or Purple Kitchen at joanne.cook@purple-kitchen.com directly to book your space, don't miss it.

We are expecting chefs from more than 100 countries to be with us.

The Congress registration is open now at worldchefscongress.org

Please visit www.gulfgourmet.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](https://www.facebook.com/wacsyoungchefs) for young chefs to be in contact with over 4,000 chefs across the globe.

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

Thank you to Chef Diyan Manjula and Radisson Blu Hotel Dubai Deira Creek Team for hosting the April meeting.

Culinary regards,

Uwe Micheel
President of Emirates Culinary Guild

ggcontents

- 07 » **Editor's Note**
Our Editor's take on all things F&B in the region
- 08 » **Friends of the Guild**
See the brands that support professional chefs
- 12 » **Newsbites**
Chef news and industry events from within the country and around the globe
- 16 » **ChefID Young Chef Championship** (CYCC)
This month partaking in the CYCC – Season 1 is Chef **Srikanth Muthangi** and Chef **Gayan Indika Wijethunga** from Zero Gravity Dubai
- 20 » **Chef of the Month**
Exclusive interview with Chef **Moritz Neumann**, Culinary Director of JW Marriott Marquis Hotel
- 24 » **Pastry Mastery**
The story of **Devopriyo Gupta**, the Cluster Pastry Chef for Address Dubai Mall and Address Boulevard
- 28 » **Cover Story**
Arivukkarasan Ravikkumar, Senior Sous Chef from Gordon Ramsay Hell's Kitchen Dubai will represent the UAE in the Global Chefs Challenge 2022 in Abu Dhabi later this month
- 36 » **Competition**
Find out who won the Chaîne des Rôtisseurs Young Chef National Finals in the UAE last month
- 38 » **Feature Story**
Meet Chef **Andrea Fioravanti**, the executive chef of Waldorf Astoria Dubai Palm Jumeirah



16 »



42 »

- 42 » **Pastry Mastery 2**
Chef **Praveen Ramakrishnan**, pastry chef of Cove Rotana Resort Ras Al Khaimah, talks to us

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

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



24 »

Bringing Global Cuisine to You



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



ENJOY
IT'S FROM
EUROPE



متعة الروح الأوروبية!

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



EU
BEE
HONEY

www.eubeehoney.eu



حملة ممولة بمساعدة الاتحاد الأوروبي

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

editor'snote

email editor@gulfgourmet.net

This is a great month for chefs in the UAE and the world over. After four long years, chefs from around the globe are expected to converge at the Worldchefs Congress in Abu Dhabi this month end.

The Congress, which usually takes place once every two years, had to be cancelled and dialled down in 2020 due to the pandemic. Thousands of chefs intending to visit the Congress in St. Petersburg, Russia abandoned their plans, and the efforts of the Russian culinarians never materialized.

This year the Emirates Culinary Guild and Worldchefs have come together along with Purple Kitchen Events, to put forth an event that is twice as big as the one four years ago in Kuala Lumpur, Malaysia. You will see seven major events take place under one roof!

That's right, along with the Worldchefs Congress, the Global Chefs Challenge and the Billy Gallagher Young Chef Forum, the four-day culinary extravaganza will also witness the Young Chef African Cup competition, the world's largest single chef competition - Salon Culinare, a huge event for foodservice companies to make their mark through ExpoCulinare, and the Education Corner that will see representation from the region's top culinary institutions.

This is why our cover story this month features UAE's very own Chef Arivu Ravi who (along with Chef Marcus Gericke from South Africa) is representing the Middle East and Africa at the Global Chefs Challenge finale. We found out more about his preparation leading into what is arguably the world's biggest culinary competition for professional chefs.

There will also be two other global competitions as part of this. The Global Pastry Chefs Challenge will see UAE-based ML Aravinda Leelarathna, Qatar-based Roderick San Jose, Egyptian Chef Samy Haroum and South African Chef Arno Ralph representing the Middle East and Africa.

And the Global Young Chefs Challenge will see UAE-based Leo Robin Rozario represent the Middle East and Africa region. We wish all the chefs from our region the very best in the global finals.

This month's issue is also packed with some amazing interviews of both junior and senior chefs who are making their mark in the culinary space. We have young chefs Srikanth Muthangi and Gayan Indika Wijethunga from Zero Gravity Dubai, whose recipes and plating have to be seen.

We also have exclusive interviews with Chef Moritz Neumann, the German Culinary Director of JW Marriott Marquis



Hotel; Chef Devopriyo Gupta, the Indian Cluster Pastry Chef for Address Dubai Mall and Address Boulevard; Italian Chef Andrea Fioravanti, the Executive Chef of Waldorf Astoria Dubai Palm Jumeirah; and Indian Chef Praveen Ramakrishnan, Executive Pastry Chef of The Cove Rotana Resort Ras Al Khaimah.

The insights they provide into their culinary journey is worth a read for those looking for inspiration as well as for those who want to learn from the lessons that helped them get to their high-ranking positions.

All this and more in the edition you hold in your hands. Don't miss our next month's issue which will be a special edition combined with the Worldchefs magazine.

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

Aquin George
Editor

CREDITS



EMIRATES CULINARY GUILD

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

EDITORIAL

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

CONTRIBUTORS

Samaneh Naseri
Kirti Pandey
Atim Suyatim

REGISTERED OFFICE

Vattacan Inc
1085 - 10 Four Seasons PI, Toronto.
www.vattacan.com

MIDDLE EAST SALES PARTNER

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

SALES ENQUIRY

advertise@gulfgourmet.net

COPYRIGHT

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

May 2022 **Gulf Gourmet**

friends of the guild



دائرة السياحة والتسويق التجاري
Department of Tourism and Commerce Marketing









HK ENTERPRISES

FLETCHER



45 years of excellence



- 100% Australian Family Owned and Operated
- 100% Halal Slaughtered in accordance with Islamic rites
- Produced under strict food safety regulations of the Federal Government's Department of Agriculture and Water Resources
- Produced in an environmentally responsible manner



Australian Made, World Renowned

HK FROZEN

GOURMET

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

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

www.hkfoodgroup.com

newsbites

James Reppuhn is Executive Chef at The Chedi Muscat

James Reppuhn has been appointed Executive Chef at The Chedi Muscat in Oman. In his new role, the American chef will oversee culinary operations and provide strategic counsel to reimagine the global cuisine served at eight distinctive F&B venues, including six restaurants and two lounges.

Born in Chicago, Chef James began his culinary journey at The Ritz-Carlton following extensive training in Italian, French and Modern American cuisines at the Culinary Institutes of America.

He has since spent over a decade in the kitchens of notable hospitality groups across Asia Pacific, including iconic brands like Aman Hotels & Resorts, Four Seasons Hotels, Shangri-La Hotels & Resorts and JW Marriott.



Through his reputation at Asia's top restaurants, Chef Reppuhn was invited to serve on the International Judges Panel Culinary Competition in Southeast Asia and conferred with the Chaine des Rostisseurs de Chine Certificate.



Chef Koithara joins Taj, The Palm

Chef Sonu Koithara has been appointed Executive Chef at Taj Exotica Resort & Spa, The Palm in Dubai. He has been an integral part of IHCL (Indian Hotels Company Limited) for over 15 years. Chef Koithara has managed culinary teams for several hotels in India and recently in Dubai with the opening of Taj Jumeirah Lakes Towers.

Gaurav Gulati is Executive Chef at Th8 Palm in Dubai



Chef Gaurav Gulati has joined Th8 Palm, an Accor property, as their new Executive Head Chef. He has over 20 years of experience in kitchens from across the world. Born in India, Gulati's career spans seven countries including Qatar, the United Kingdom, Seychelles, Morocco, Montenegro, India, and the UAE.

The Indian-born Chef has over 20 years of experience working in kitchens around the world - including Qatar, the United Kingdom, Seychelles, Morocco, Montenegro, India, and the UAE.

Chef Gaurav began his career at The Claridge's Hotel in New Delhi followed by independent restaurants across India. He moved to the Middle East as a demi chef partie for Qatar Airways and then worked his way up through the ranks at

Hilton Dubai Jumeirah. In 2008 he was head chef at Hilton Hotel in Abu Dhabi.

He was part of the pre-opening team for The H Resort in Mahe Seychelles, opening four bespoke restaurants, before adding to his craft through executive chef roles in Morocco, Montenegro and London, UK.

Chef Gaurav returned to Dubai to take on the role of executive chef in The H Hotel Dubai, followed by his role as cluster executive chef for Vida Downtown and Manzil Downtown overseeing the full culinary teams at both properties.

As executive head chef at Th8 Palm Gulati will bring his experience of global cooking to create memorable F&B experiences for guests dining at the Palm Jumeirah's chic boutique hotel.

پومي Pomi



The tomato revolution
from Italy

A trademark, a territory and its people: how a pride of Italy is born.

It all began in 1982, when a company in the province of Parma who had specialized in processing tomatoes since the beginning of the century, and whose presence in the market dates back to the first half of the nineteenth century, applied for the first time ever, new production technologies for the packaging of Pomi tomato sauce.

◆ **Pomi Passata: increasingly a classic**

Fresh, creamy and dense, the first tomato sauce is never forgotten. The original taste of a classic always ready to use. Ideal for preparing sauces and dishes with a genuine taste and balanced nutritional values.

◆ **Pomi Organic: Naturally different**

We offer a product in harmony with nature, with the farmer's tradition and with our engagement for environment and sustainability.

◆ **Pomito Chopped Tomatoes: Heavenly fresh**

Combines the advantages and smoothness of the passata with chunks of fresh-peeled Italian tomatoes. This is 100% authentic Italian masterpiece ideal for pizza.





Antonio Guida opens 'Talea' at Emirates Palace

Emirates Palace, Abu Dhabi is opening a new culinary experience, Talea, by acclaimed two-Michelin-starred chef Antonio Guida. It is Guida's first restaurant outside of Italy.

Talea's menu draws on Guida's culinary style to create a "Cucina di Famiglia" – family-style cooking. From handmade ravioli, and spaghetti alla carbonara to artisanal pizza, osso buco and Vitello tomato, Talea fuses traditional techniques with an edge.

Chef Guida says, "With our concept of 'Italy meets Abu Dhabi', I am delighted to offer Talea's patrons a new culinary experience that presents a new interpretation of Italian favourites, along with some rare and unusual combinations."

With deep roots in southern Italy's Puglia region, Guida spent years honing his talents in celebrated Michelin-starred restaurants and in 2015, led Seta at Mandarin Oriental, Milan to its first Michelin star four months after opening, with a second Michelin star shortly thereafter.

March Meet



Sheikh Sultan Bin Mohammed Bin Saqer Al Qassimi visited the Emirates Culinary Guild meeting held at Ras Al Khaimah Hotel last March. The gathering was hosted by Mr. Syed Irshad, the General Manager of the property and Executive Pastry Chef Farrukh Ahmed.



To get your chef or company related news featured in this section, email editor@gulfgourmet.net



استكشف أماكن المذاق على الخريطة واكتشف أشهى مأكولات PDO / PGI

www.europeantreasures.eu



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



حملة ترويج دعائية مُمولة بدعم
مُقَدَّم من الإتحاد الأوروبي.

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

ENJOY
IT'S FROM
EUROPE



chefID
YOUNG CHEF CHAMPIONSHIP

Culinary resilience

Zero Gravity Dubai have put forth two of their newest recruits Chef **Srikanth Muthangi** and Chef **Gayan Indika Wijethunga** for this month's chefID Young Chef Championship

These two young men, born and raised in lesser-known but dynamic cities in south Asia, have had an incredible journey to the Middle East. At first glance they come across as introverts but you soon realize that they are just shy. And they make up for it with their culinary skills. Here are their stories and recipes.

Chef Srikanth Muthangi

29-year-old Srikanth works as Chef de Partie at Zero Gravity Dubai and overlooks the cold kitchen operations with a team of eight young chefs.

Before moving to Dubai a few months back, he spent six years working for Sheraton Grand Doha in Qatar, where he saw his culinary growth from a Commis to a CDP.

He says, "I am thankful to my Chef in Doha for believing in me and helping me learn. He even gave me a better position when I got married," he says.

Born and raised in the tech city of Hyderabad in India, Chef Srikanth first found encouragement for his talent from his mother. She would say, "You have

magic in your fingers, you should pursue a career that does justice to this."

When the time to head to university came around, these words of his mother played a partial role in swaying him away from engineering or product management studies. He instead pursued a Bachelor's degree in Hotel Management.

The chef who can engage you in three different languages says that his first job at the Marriott Hotels in Hyderabad lasted over a year before the Middle East came calling. He moved to Doha



**Srikanth Muthangi**

and spent six years there before moving to Dubai.

"My move to Dubai, especially Zero Gravity, is because this place allows me to work in a high performing outlet where we do 1,000 to 2,000 covers each day.

"Opportunities to learn how to work in a kitchen that is expected to prepare fine-dining food in large volumes is very rare to come by. When this job presented itself, I knew this was the right next step for me," says Chef Srikanth.

He says, "I grew up in a family of five with a brother (who is now an Assistant Manager for Room Dining) and a sister."

"My wife is a teacher and lives with my mother in Hyderabad. I have two children, a three-year-old boy and an 18-month-old," he says.

Ask him about his future plans and he says, "I am not a dreamer. I live in the present and want to give each day my very best. I am confident that I will do well."

For this series, Chef Srikanth has created a herb crusted beef tenderloin, crunchy sesame bar, beetroot ravioli, mushroom pure, baby vegetables and demi-glaze sauce.

Chef Gayan Indika Wijethunga

Chef Gayan was born and raised in Kalutara, a city close to Sri Lanka's national capital Colombo. The 29-year-old would cook at home to support his mother. He says, "We were two brothers at home and no sister. After school, I would help mom in the kitchen."

Seeing his cooking skills and the booming culinary scene in Sri Lanka, he and his parents decided that training in a hotel school would be the ideal way forward for his career.

After a year and half of training, he was made a full-time kitchen staff at the Tangerine Beach Hotel where he worked for four years. Following this, he joined Citrus Waskaduwa in 2015 where he began working in the Pastry kitchen.

**Gayan Indika Wijethunga**

The two years there helped him move to St Regis Hotel in Qatar as a Commis I and in 2019, he moved to be a part of Madinat Jumeirah as Pastry Demi Chef de Partie.

The pandemic however cost him his job and he returned to work only eight months ago at Zero Gravity.

Talking about his current employer, he says, "I think this is my lucky place. Here, I have the freedom to be creative and bring a new pastry idea to life everyday."

Chef Gayan loves plating and spends his free time scrolling through Instagram to learn about plating techniques. This is clearly visible in his recipe for this feature – gianduja, salted caramel, cappuccino entremet, hazelnut brownie, vanilla yuzu cremeux and yuzu jelly.

"I want to be the best pastry chef, that is my dream," he says.



Chimichurri Crusted Lamb Loin With Green Pea Puree and Rosemary Croquettes

BEEF TENDERLION HERB CRUST

Coriander	7gm
Tarragon	4gm
Parsley	20gm
Thyme	7gm
Rose Mary	15gm
Bread Crumbs	As required
Salt & Pepper	As required

Method

- ◆ Blend all the ingredients together and keep it dry.

MASH POTATO WITH HERB CHEESE

Potato powder	40gm
Stuffed Cheese	20gm
Salt	As required
Togarshi	As required

Method

- ◆ Make mash potato with cream and togarshi then stuff herb cheese in it and make into balls.
- ◆ Do an egg wash and apply breadcrumbs toward the end. Deep fry till it turns golden in colour.

GREEN PEAS PUREE

Green Peas	100gm
Chicken stock water	As required
Garlic	10gm
Butter	10gm
Salt & Pepper	As required

Method

- ◆ Blend all the ingredients together then strain the puree.

MUSHROOM PUREE

Mushroom	50gm
Garlic	10gm
Onion	20gm
Vegetable Stock	30ml
Cream	20ml
Butter	10gm

Method

- ◆ Sauté all the ingredients and blend with cream and butter.

BABY VEGETABLES

Carrot	20gm
Asparagus	18gm
Broccolini	15gm
Lettuce	7gm
Red Cauliflower	10gm

Method

- ◆ Steam the vegetables until it is cooked well.

BEETROOT RAVIOLI

Beetroot	10gm
Burrata Cheese	15gm
Truffle oil	1pcs

Method

- ◆ Truffle oil mix burrata stuff with thin slice beetroot and steam it.

DEMI GLAZE SAUCE

Demi Glaze	30gm
Fresh Cream	15ml
Blackberries	10gm
Salt & Pepper	As required

Method

- ◆ Truffle mix demi glaze sauce with blackberries and finish with fresh cream and add salt& pepper as required.

BEEF TENDERLION

Garnish

- ◆ Season the meat and grill with hot butter for 2 to 3 minutes. Place it in the oven at 180°C for 8 minutes. Take out the meat from oven and coat with herb crust.
- ◆ Micro Leaves
- ◆ Beetroot jelly
- ◆ Edamame beans
- ◆ Red bell pepper



Gianduja, Salted Caramel, Cappuccino Entremet, Hazelnut Brownie, Vanilla Yuzu Cremeux and Yuzu Jelly (Serves 4)

Gianduja Chocolate 300gm

SALTED CARAMEL

Sugar 200gm
Cream 200gm
Salted Butter 50gm
Rock Salt 2gm

Method

- ◆ Caramelize the sugar in a pot
- ◆ Add cream and take the pot away from the heat
- ◆ Add butter and set aside until it reaches room temperature.
- ◆ Add Rock Salt.

COFFEE SPONGE

Almond Powder 100gm
Icing Sugar 80gm
Flour 90gm
Coffee Powder 20gm
Soft Butter 200gm
Egg Yolk 3nos
Egg White 3nos
Caster Sugar 50gm

Method

- ◆ Whip egg white and caster sugar, then add egg yolk
- ◆ Add icing sugar, almond powder, and coffee powder into a mixer
- ◆ Add soft butter
- ◆ Sheet the mixture into a baking tray

- ◆ Bake in an oven on 200°C for 6-7 min

CAPPUCCINO MOUSSE

Egg Yolk 2nos
Caster Sugar 40gm
White Chocolate 150gm
Whipped Cream 300gm
Vanilla Pods ½ pcs
Gelatin 4gm
Coffee Powder 15gm
Vanilla Essence 2ml

Method

- ◆ Soak Gelatin on ice water
- ◆ Add egg yolk, caster sugar and vanilla essence in the pot and double boil it to make a sabayon
- ◆ Add white chocolate to the sabayon mixture, add gelatin
- ◆ Add vanilla pod and whipped cream to the mixture, fold in by hand

HAZELNUT CHOCOLATE BROWNIE

Whole Egg 4nos
Sugar 40gm
Butter 30gm
Dark Chocolate 50gm
Flour 30gm
Cocoa Powder 5gm
Baking Powder 3gm
Hazelnut 6gm

Method

- ◆ Whip egg and sugar together
- ◆ Heat butter and add dark chocolate; add the mixture of egg and sugar
- ◆ Add cocoa powder, flour, and baking powder in the mixture
- ◆ Place the mixture onto a tray and bake it at 170°C for 20-22 min

VANILLA AND YUZU CREMEUX

White Chocolate 80gm
Yuzu Puree 15ml
Sugar 25gm
Whole Egg 25gm
Gelatin 1gm
Butter 10gm
Vanilla Pods ¼ pcs

Method

- ◆ Double boil the yuzu puree, sugar and egg, stir it until the mixture gets thick
- ◆ Add vanilla pods, butter and white chocolate to the mixture
- ◆ Add gelatin and mix it well

YUZU JELLY

Yuzu Puree 50gm
Water 50gm
Sugar 20gm
Gelatin 2gm

Method

- ◆ Soak gelatin in ice water and set aside
- ◆ Boil water, sugar and yuzu puree
- ◆ Take out from the heat and add gelatin

CORAL TOUILE

Water 80gm
Flour 10gm
Oil 60gm
Raspberry Puree 80gm

Method

- ◆ Add all ingredients in the bowl and mix it.
- ◆ In a pan, add a bit of oil and pour the mixture
- ◆ Cook it until crispy and take it out of the pan

DER KÜCHENMEISTER

The German state of Bavaria is known for its lush greenery, fresh produce and farming culture. Chef **Moritz Neumann** brings these elements of his upbringing as well as his inherent love for food and cultures to the operations of JW Marriott Marquis Hotel Dubai as the marquee property's culinary director. Meet the Küchenmeister – the German master of the kitchen...

When it comes to creativity, the Germans are not the first to come to mind. Efficiency more like it, with the creative crown going to their French neighbours.

That's why it is a pleasant surprise to get to know Chef Moritz Neumann, the director of culinary at JW Marriott Marquis Hotel Dubai. You see, he combines the best of both. He's as creative a chef as they come, at the same time, he runs a team of no less than 300 chefs with enviable efficiency.

The German-born chef leads the culinary operations at the marquee property with more than 1,600 rooms, 51 meeting rooms and 15 F&B outlets. It's hardly a cakewalk to run such a huge operation, especially when you are dealing with a large and diverse team of chefs, from as many as 50 countries.

FINANCE TO FOOD

The 37-year-old chef started at the Marriott group in Munich 20 years ago and ended up in Dubai with the brand.

Born and raised in the picturesque suburb of Oberschleissheim near Munich, he had a 'normal childhood' climbing trees and playing in nature. "It was a cozy community. If you wanted to know who was where, you just had to check the bikes parked outside the houses," he smiles at the memory.

"There were lakes, forests and the countryside. I grew up in the lap of nature."



In Germany, you have to decide at the age of 13-14 what direction you want to go into. That's not ideal because you are too young to know yourself. I went in the wrong direction for a while

Although Bavaria is known to be the culinary capital of Germany, food wasn't an obvious choice for a career. Chef Moritz went to the Munich Business School to study economics and finance.

Education in Germany lays a strong emphasis on practical training. Right from the early stages of his education, Chef Moritz was put into internships.

"I went to different offices as an intern and what I noticed was that there were 45- to 50-year-olds who had been in the same chair for the past two decades, doing the same job day in and day out, for more or less their entire lives. That made me wonder if an office job was really the thing for me."

Still, he applied to banks and insurance

companies for jobs, as was the trend among newbies at the time. "In Germany, you have to decide at the age of 13-14 what direction you want to go into. That's not ideal because you are too young to know yourself. I went in the wrong direction for a while."

But fate has a way of correcting wrongs. One of the places Chef Moritz went to intern at was the Munich Marriott Hotel. "They asked me what I was interested in and offered me a chance to do rotations across departments to see which suits me best." On a weekly basis, he went from front office to housekeeping to the kitchen. "I felt the most comfortable in the kitchen. But I was still sceptical. Can the kitchen really be a career?"

Initial hesitation, however, gave way to curiosity and a feeling of belonging. The education system there allows aspirants to get a job at a restaurant or hotel and attend school part-time, to round out both academic and practical knowledge. Chef Moritz secured a technical degree in culinary arts over a two-and-a-half-year period, all the while being gainfully employed at the Marriott.

STEADY STEPS TO SUCCESS

Loyalty to the Marriott has paid off for Chef Moritz. During his six years at the hotel in Munich, he was sent to participate in the competition at the JW Marriott in Scottsdale, Arizona. "The competition was called Cook Smart. I didn't win there but the judge asked me what I wanted to do next. I said I was flexible and I thought



I felt the most comfortable in the kitchen. But I was still sceptical. Can the kitchen really be a career?

May 2022 **Gulf Gourmet**

they would send me to another property in Germany or in Europe. Instead, they asked me get in touch with somebody in the United States."

The conversation led to a job in Arizona, at the JW Marriott Camelback Inn Resort & Spa in Phoenix. It was 2008 and Chef Moritz ventured out of his comfort zone for the first time. "It was a completely different environment but I enjoyed every minute of it. I was there for two years."

An opportunity to return to Europe came about in 2010. He took it, joining the JW Marriott Grosvenor House in London as chef de partie. "To be honest, I didn't like London too much. So I was there only for a year. Central London is not a nice living experience. It was expensive and it was not enjoyable to jump on a crowded train every morning. The working hours were also crazy. I had to report at 7 AM and work 15-16 hours a day. I was almost always sleep-deprived."

But it was a great training ground and Chef Moritz celebrates the exposure he got there to different cultures. The chefs were also highly skilled and there was much to learn from them.

His first tryst with the Middle East was in 2011, when Marriott decided to set up a property in Doha, Qatar. Chef Moritz joined the pre-opening team of the Renaissance, Courtyard & Marriott Executive Apartments as sous chef. Today, the property is known as the Marriott Marquis Doha City Center. "When we opened, I was suddenly in charge of three restaurants. I was there for three years and then I moved to Dubai."

Chef Moritz joined the pre-opening team for the Marriott Hotel & Marriott Executive Apartments at Al Jaddaf as executive sous chef. About three years later, he went to Renaissance Downtown Hotel Dubai, where he led a team of 175 chefs and stewards.

His team handled the operations of Bleu



Blanc French eatery, Basta! Poppy Italian restaurant by David Myers, Morimoto Dubai fusion restaurant, among others.

"Restaurants function very differently from big hotels. For me, that was the main learning there. They operate on different margins, different cost structures, different setups, which was very nice to learn."

The learnings came in handy when Chef Moritz joined the Autograph Collection La Ville Hotel & Suites City Walk Dubai as executive chef. "It is a lovely boutique hotel. There are a lot of things you cannot do in large-format hotel because you have to focus on one thing. But here, we could experiment."

Chef Moritz led a team of 50 chefs and stewards, running the operations of Grapeskin - Grape Bar & Kitchen, Graze Gastro Grill and Chival Global Social restaurant.

Around the beginning of 2020, he moved on to the JW Marriott Marquis Hotel as executive chef and climbed to culinary director in September last year.

A MATURE LEADER

A rather young leader he may be, but Chef Moritz displays remarkable maturity when it comes to leadership. Not a big fan of micromanagement, he believes in hiring people with the right attitude and putting some trusted lieutenants in charge to run operations seamlessly.

Besides running the daily operations, Chef Moritz is responsible for menu creation and development and adapting

the services and cuisine to modern trends and concepts.

"A lot has changed since I started my career. Back then, you just kept your head down and did your job. If the management liked your work, they promoted you. Now, the younger generation starts with a clear growth path in mind when accepting even entry-level jobs."

Technology and social media have made it easier to not just get exposure but also self-learn things. "There were no YouTube and Instagram to give us recipes and inspiration. We had to learn from what we saw our peers doing."

Still, these benefits do not make up for a winning attitude. "Skills can be learnt. I hire right attitudes. I look for the right mindset. With that, you can learn any skill. Having an open mind, curiosity and passion, the drive to develop further and learn are important traits in anyone who wants to succeed." His judgment of people seems to be good. Some of the people he hired in the past are now his trusted deputies.

Chef Moritz believes in hiring and training young chefs. "Marriott has a lot of opportunities and as a longtime employee, I can tell you they really believe in developing people. With some 8,000-plus hotels across the world, the brand needs a number of executive chefs and culinary directors.

"It's not easy to be a chef but it is very rewarding. If you can overcome the challenges of this job with passion

and resilience, you can be the next success story."

LIFE: HECTIC BUT GOOD

Understandably, Chef Moritz's professional life is a hectic one. What keeps him grounded is his family. "My wife lives here with me. I have two brothers. Both live back in Germany and they both work in banking."

At the moment, the German chef wants to focus on his current role instead of making elaborate future plans.

"If I had worked only in Europe, it would have taken me much longer to get to the executive chef position. There, this position usually has people in their mid-40s or 50s. So I am grateful to have this opportunity so early in life. For now, I am happy to be where I am and learn all I



Restaurants function very differently from big hotels. For me, that was the main learning there

can. Our F&B operations are something to look forward to."

Given how diverse his basket of experiences is, does anything stick out in his memory?

"When you work in hospitality, there are so many special moments. One that stands out for me is when I was working at the Grosvenor House. We

had a Formula One event and there were so many Formula One drivers there. And then suddenly I spotted this distinguished gentleman with silver floppy hair and an aura of power about him. It was Bernie Ecclestone and it was amazing to see him in person." Getting up and close with people you normally see just on TV is something of a perk of working in high-end hotels.

Although he is content where he is, sometime in the future, Chef Moritz would like to work in Asia. "I want to experience what Asia has to offer. Street food, beaches and so on. I have worked in Europe, America and the Middle East. Asia would be a good addition to my profile."

Seeing how far he has come in his culinary journey, the next milestone of success is probably just around the corner.



ENJOY
IT'S FROM
EUROPE



**EURO
GREEN**

www.freshclassvegetables.eu

**FRESH CLASS
VEGETABLES**



حملة ترويج دعائية مُمولة بدعم
مقدم من الاتحاد الأوروبي.

يطلق مشروع هذه الحملة الترويجية بأثر المبالغ الممنوعة وهي مستورتيه / مستورتيه وحدها.
لا تتحمل المسؤولية الأوروبية ولا يمكن الاعتماد على مسؤولية من أي استخدام للمشروبات التي
تحتوي عليها.

SPONSORED BY

**ARLA
PRO.**

‘Pastry is art, and baking is science’

Devopriyo Gupta, the Cluster Pastry Chef for Address Dubai Mall and Address Boulevard, tells us about his culinary journey and shares his advice for young chefs

Could you tell us about your early days?

Though I come from very humble beginnings, I must say I have had a great childhood. I was outspoken, inquisitive, enjoyed being with friends and was very much into food.

I would always help my mother in the kitchen. My father worked at the airport as a Civil Engineer and I have an elder sister who works as a General Manager in a travel company.

I'm blessed with two kids and of course my lovely and cherished wife, who is very supportive.

Why did you choose to become a chef?

During my childhood days, I was always fascinated by food and my grandmother used to make delicious delicacies that had a profound effect on me. My mother enjoyed watching every food channel on cable television and I enjoyed sitting besides her trying to see what the chef was making.

Sometimes I would help my mother in creating some of these dishes and that in a way helped me decide that I wanted to become a chef.

To become a professional chef, you need proper training and guidance and of course, a good teacher. So, after high school I pursued a hotel management degree in India, which is where I learned all the basics



To become a professional chef, you need proper training and guidance and of course, a good teacher

of hospitality and decided to take cookery as my main subject.

How were the early years as a chef? Was it a struggle?

During my early years as a chef, my main focus was on learning and developing my basic skills and it was not easy.

The hotel industry seems very glamorous from the outside, but it is actually very tough and needs a lot of dedication, passion and hard work. Long hours are required in the kitchen, as without practice, you cannot become a good chef.

Tell us about your journey to becoming a Pastry Chef.

While pursuing my hotel management degree, it was mandatory to complete six months of industrial exposure in a reputed five-star hotel. I chose the Oberoi Hotel, as it is an iconic luxury property and a dream for many hospitality professionals to be a part of the company.

I was lucky to have been accepted.

During my initial days of training, I was allocated to the hot kitchen where I learnt things ranging from different sauces to various cuts of meats. The pastry kitchen was nearby and it was intriguing to see chefs baking cakes and making chocolates.

The aroma of freshly baked breads would excite me. After finishing a month in the hot kitchen, I was transferred to the pastry kitchen, as they were short on staff. This move made a huge change in my life. I became obsessed with pastry, chocolates, breads and the way the chefs were finishing the wedding cakes.

My senior chefs loved the way I worked with pastry and within the next few months I was allowed to train exclusively in pastry. From then on, I decided that I wanted to be a pastry chef.

What are the challenges of being a Pastry Chef?

For me, a chef's life is all about hard work. It is not easy. If you are a pastry chef, you have to be really focused and should be aware of new trends in pastry. This is how I differentiate between pastry and bakery. For me, pastry is art, and baking is science.

In baking you must follow proper recipes with proper measurements. Pastry chefs on the other hand should think out of the box, be creative, inventive, artistic and original.

“

If you are a pastry chef, you have to be really focused and should be aware of new trends in pastry

Devopriyo Gupta
Executive Pastry Chef

Lastly, the taste is very important. As a pastry chef, your dessert should look amazing and also taste wonderful.

Tell us about your current property and what your current role entails.

I am looking after two properties as

a Cluster Pastry Chef for Address Dubai Mall and Address Boulevard. My particular focus is on The Lobby Lounge and The Restaurant.

The Lobby Lounge is a fun project, as we offer afternoon tea, light bites and

delicious baked pastries, all in a casual yet refined setting. The Restaurant, on the other hand, is an exciting project as both the setting and food combined makes you feel at home with several rooms to choose from.

My responsibility is to oversee the entire bakery and pastry functions of the two hotels, including menu development, inventory, menu engineering and maintaining the ingredient costs.

As an executive pastry chef, my job is also to train my new subordinates and make sure they follow standardized recipes so that our dishes maintain a high level of consistency.

Describe the recipe you made for us.

I have created a cheesecake with saffron and a mille feuille of kunafa layers. I have tried to fuse a classic dessert with a touch of Arabic culture.

What is your advice to young chefs?

For budding chefs, my advice is to work hard, make sure your basics are strong, practice proper planning, maintain a positive attitude and most importantly, always anticipate guest needs.



For budding chefs, my advice is to work hard, make sure your basics are strong, practice proper planning, maintain a positive attitude and most importantly, always anticipate guest needs



Kunafa Mille-Feuille Cheesecake

KUNafa CRISP

Kunafa Dough 200 gm

Arla Pro Butter 100 gm

Method

- ◆ Place the kunafa dough on a perforated tray and bake at 190°C with some butter until golden brown.
- ◆ Cut into strips – 10 cm by 5 cm.

CHEESECAKE

Arla Pro Cream Cheese 34% 400 gm

Sugar 200 gm

Flour 80 gm

Eggs 4

Orange juice 30 ml

Vanilla bean 1

Orange zest 1

Method

- ◆ Cream the cheese with paddle attachment.
- ◆ Add sugar and flour and mix with the cream cheese.
- ◆ Add eggs gradually one by one.
- ◆ There should not be any lumps and then finish with vanilla bean, orange juice and orange zest.
- ◆ Put the mixture in a food pan and bake in a double boiler at 150°C for 40 minutes till golden brown.
- ◆ Once the cheesecake is baked, keep it in the chiller overnight.
- ◆ Next day Robo coupe the cheesecake to a piping consistency.

SAFFRON CRÉMEUX

Arla Pro High Stability

Dairy Cream 35% fat 600 gm

Sugar 84 gm

Glucose 36 gm

Egg yolk 120 gm

Gelatin 5 gm

Saffron 1 gm

Method

- ◆ Take a pan and make an anglaise with saffron.
- ◆ Add gelatin and keep it inside chiller overnight.

MASCARPONE CHANTILLY

Arla Pro High Stability

Dairy Cream 35% Fat 95 gm

Sugar 15 gm

Vanilla bean 1

Gelatin leaves 2 gm

Mascarpone cheese 25 gm

Method

- ◆ Boil cream with sugar and vanilla bean.
- ◆ Once it reaches 45°C add gelatin leaves.
- ◆ Keep it overnight.
- ◆ Add mascarpone and whip as per consistency

May 2022 **Gulf Gourmet**



PLAYING TO WIN

Competitiveness characterizes Chef **Arivukkarasan Ravikkumar**. Competition success completes him. The Senior Sous Chef at Gordon Ramsay Hell's Kitchen Dubai will soon represent the UAE in the Global Chefs Challenge 2022 in Abu Dhabi. And he is determined to give his fellow participants some serious competition for the winner's crown...

Seen on the Web: "Competition brings out the best in products and the worst in people." Whoever said this clearly hasn't met Chef Arivukkarasan Ravikkumar. For, it is competition that brings out the best in him.

The senior sous chef at Gordon Ramsay Hell's Kitchen Dubai brings to the plate nothing short of 15 years of experience.

Behind his shy demeanour lies a resolve of steel. Frankly, hard work and determination might well be Chef Arivu's middle name.

These traits will be useful when Chef Arivu goes up against celebrated chefs from no less than 17 countries worldwide at the Global Chefs Challenge 2022 in Abu Dhabi. The finals will be held at the Worldchefs Congress & Expo between May 30 and June 2.

SPIRIT OF COMPETITION

At the competition, Chef Arivu is representing the UAE. Needless to say, he's shouldering a huge responsibility. After all, the culinary reputation of his adopted country rests on him this time around. "I will be up against top chefs from countries such as England, Italy, Singapore, Australia, South Africa... It will be quite a Herculean effort to win but I am looking forward to the challenge," says the chef.

Mindful of the enormity of his task, the Indian chef is leaving no stone



I show my seniors my plating and even ask what are the kind of things the judges usually focus on. Every little feedback helps improve my game

turned to ensure he does the country proud at the competition. Every day after finishing work, he practices for a minimum of three hours, trying to get his dishes right and his presentation mouthwatering.

Not that he is a newbie to competitions. Chef Arivu has a rather impressive past when it comes to competitions, having won a gold medal at the Luxembourg World Cup in 2018, several silver and bronze medals at the Salon Culinaire over the years and a silver at the Dubai World Hospitality Championship 2013 for his five-course gourmet menu.

His love affair with culinary competitions is old.

Starting in 2009 with a bronze medal in his very first competition, he has grown his skills and honed his techniques with every contest. "The most important thing I learnt through competitions is

how to cook confidently in front of a crowd. That doesn't come naturally to me because I am a shy person," he smiles.

Chef Arivu is being coached by Chef Mohamad Asham from Atlantis The Palm for the Global Chef Challenge. "He gives me feedback on my work and whenever I have any doubts about something, he is my go-to person. I show my seniors my plating and even ask what are the kind of things the judges usually focus on. Every little feedback helps improve my game."

In competitions, it's not just about the taste of the food. Everything matters – right from how you cut a fish to how you stir the pot and plate the items. Often, it is minor details that sets the winner apart from the others. "We need to have our eyes on pretty much everything. Basically, it's like setting up and running an entire kitchen alone, in a matter of a few hours." Not exactly an easy task. But then, Chef Arivu has never taken the easy path.

RICH EXPERIENCES

When he first started off in competitions, the hardest part was not cooking a delicious dish but facing cameras and getting comfortable with people watching his every move.

"I worked for Fairmont Hotel at the time and there was Salon Culinaire taking place right in front of the hotel. I went as a visitor and I was fascinated!" When he told his superior he wanted to try his luck at the Salon Culinaire, he received immense encouragement.

In fact, his senior chef entered Chef Arivu in as many as four categories. "I won a bronze. Mistakes were made but I learnt from them. I participated again the year after in three categories and won silvers." Since the shaky start, he has notched up more than 30 medals at competitions.

There has been no stopping Chef Arivu. He has actively sought out opportunities to compete in challenging contests, including international ones. When recruitments were on for the Luxembourg World Cup, he did not hesitate to throw his hat into the ring.

The demanding contest required a commitment of no less than two years but the chef was ready for it. At the World Cup, the UAE team clinched a gold and two silver medals.

To pass on his learnings, Chef Arivu trains the national team for competitions. He also coaches young chefs in how to put their best foot forward. "I like to give young chefs a chance to succeed.



We need to have our eyes on pretty much everything. Basically, it's like setting up and running an entire kitchen alone, in a matter of a few hours

Eventually, people have their own paths but as someone who has learnt from mentors, I know the value of having experienced people guide you."

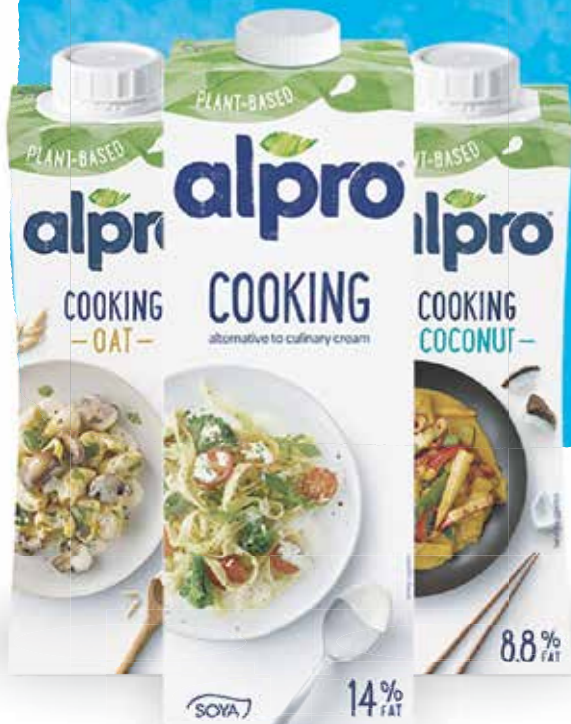
One of these people he has taken under his wing is Chef Dhanushka Navod, who will support him at the Global Chefs Challenge. "A friend recommended him to me. He is a chef de partie at Five Jumeirah Village Hotel. He volunteered to help me and I liked that he took the

initiative. We practice together and he will help me with the desserts." The two are trying to come up with a unique idea for a dessert. They have almost finalized the concept and now the idea has to go for approvals.

The Indian-born chef needs all the support he can get. After all, he is up against some of the best chefs in the world. "Most of my competitors have been cooking as long as I have been. They also have a lot of international exposure and they come from countries known for their amazing cuisine. It's going to be a tough but fun competition."

Chef Arivu's weak spot is pastry. Although he is good with the taste of pastry, the artwork that is usually required for presentation is something he is still learning. However, when it comes to the hot and cold kitchen, he is quite an expert. "I've worked for 15 years in hot and cold kitchens. At Hell's Kitchen, we make everything from scratch. We try so many recipes, cater to





WHATCHA GOT COOKING?

DELICIOUSLY PLANT-BASED

so many different palates and learn from different celebrity chefs. The learnings have been immense."

At the moment, he is focusing on speed. By simulating the competition several times, Chef Arivu is trying to minimize silly mistakes that could slow him down and cost him points. Seeing his dedication and commitment, it promises to be an exciting finish to months of preparation.

AN UNLIKELY CAREER

Today, when you look at Chef Arivu, you would think he was born to be a chef. But he had to fight long and hard for the 'privilege' to cook. His traditional upbringing in a small town near Chennai in the south of India did not allow for a man in the kitchen, even a professional kitchen.

"My mother did not let me enter the kitchen when I was a child," he smiles. The



I've worked for 15 years in hot and cold kitchens. At Hell's Kitchen, we make everything from scratch

family was big on academics and he was expected to stick to that lane. With two sisters who were brilliant at school, the pressure to excel in studies was huge.

Funnily enough, it was a taunt from an uncle that led him down this career path. His uncle was a student of hotel management. When Chef Arivu suggested that he would like to consider a culinary career, his uncle

laughed and commented that he was too thin to be able to withstand the gruelling work hours of the kitchen or even carry any heavy items around. His pride hurt, a young Chef Arivu decided to prove his uncle wrong.

However, the family had no enthusiasm for his little project.

"My mother was especially vocal about how disappointed she was. But I managed to convince her to give me a chance."

So Chef Arivu got a three-year diploma in hotel management from Sri Sai Institute of Hotel Management in 2006. Within a year, he landed in Dubai to join a small four-star hotel called Lotus Hotel as commis chef.

After learning the basics there, he moved to the Exchange Grill, an award-winning fine-dining steakhouse at the Fairmont Dubai. Named the best steakhouse in 2012 by Time Out Dubai, this restaurant was also the runner-up in the list of the top 50 restaurants in the Middle East 2012 by Esquire Magazine.

In a couple of years, Chef Arivu moved to the Jumeirah Emirates Tower Hotel to handle the operations of Alfie's, a contemporary British restaurant, and Vu's, a modern European fine dining format. That was where he got a taste of management, with a team of five chefs under him.

Next came Mövenpick Jumeirah Beach Hotel, where his oversight expanded to four outlets and an American brasserie and lounge. He was responsible for a team of 28 chefs.

Chef Arivu eventually moved to the Sheraton Grand Hotel to run a team of 33 chefs servicing four outlets. In 2018, he finally landed at the Hell's Kitchen. Admittedly, it's been a hell of a ride since.

LEARNING AND TEACHING

Using his range of experiences and exposure to international standards, Chef





“

We try so many recipes, cater to so many different palates and learn from different celebrity chefs. The learnings have been immense

Arivu has been training junior chefs for some time now. Even at Hell's Kitchen, he ensures that he gives newbies enough time and energy to get them up to date on the operations. Mistakes happen and that is natural. But a careless attitude is strongly discouraged.

"I put the new joiners in every section to make sure they understand the processes properly before they start serving our guests. You begin at the prep and garnish kitchen, then you go into the cold kitchen and then the hot kitchen."

The six-month process ensures that they know how every single step is connected to the others, so they don't end up doing anything that compromises our standing with customers.

That is not to say that Hell's Kitchen only focuses on the customer. "Our employees are important to us too. Only a happy employee can deliver a service that makes a customer happy. Part of my job is also to ensure the people under me have job satisfaction."

To ensure this, Chef Arivu encourages his subordinates to push their boundaries and spread their wings. He does not want complacency setting in at his workplace.

"Whenever anyone is keen on participating in competitions, I am more than happy to lend them not just my support but also coach them if needed. While it is good for chefs to develop their own ideas, a nudge in the right direction always helps." He is proud of the fact that some of the junior chefs he mentored have gone on to win gold medals.

That itself speaks volumes about his ability to polish rough diamonds. Does he see himself moving into formal teaching at a later stage in life? "Very much! Over the years, few things have given me the kind of satisfaction that I have got from training junior chefs. Someone asked me once if I saw myself as a judge at competitions and I said no. That way, I cannot be close to the

competitors and teach them. Seeing someone grow in their career thanks to your efforts is the best thing ever."

Participating in competitions and training others even while doing his day job must leave little time for other things. When he has some time to himself, he indulges in – wait for it – cooking! "What can I say? It's something I am passionate about. I love cooking for my friends, my family and guests. It's the purest expression of love, not just for the delights of nature but also for relationships and people."

His bonds with nature are strong. Whenever he visits home in India, he makes it a point to visit the farms and walk down the rice fields. "As a child, I was fascinated by the varieties of rice and how the right rice was needed for a particular dish. My grandfather would teach me how to tell them apart. Today, deciding what ingredients belong with what is my bread and butter."

We will see this expertise in action soon. Here is wishing Chef Arivu all the luck in the world for the Global Chefs Challenge!





Keep the kitchen going with Tork Reflex

Is your kitchen optimized for the best performance? Efficient kitchens have strong routines and structure. Tork Reflex™ products improve accessibility to quality hygiene products and help you to control both cost and waste.

Tork Reflex™ improves efficiency and paper consumption by up to 37%*

Learn more at: www.torkmeia.com | tork.meia@essity.com

* Statistics from internal research conducted over a four-week period.
Reflex vs. Tork traditional centrefeed. Reduction calculated in square metres used.

Tork, an Essity brand



TORK

Think ahead.



Chef Himanshu wins UAE Young Chef of the Year

Chaine des Rôtisseurs conducted their Young Chef National Finals in the UAE on the 22nd of last month. Himanshu Verma of Five Palm, Palm Jumeirah won the competition and the first and second runner-ups were Sanjay Singh Saud of Ceasars Palace Dubai and Joshua William Jonathan of Jumeirah Creekside Hotel, respectively.

The judging was managed by six senior Emirates Culinary Guild judges and led by Chaine des Rôtisseurs member Majed Al Sabbagh.

As in the previous years, the event was hosted by Sunjeh Raja and his Team at the International Centre of Culinary Arts (ICCA) in Knowledge Park in Dubai.

Eight young chefs from Dubai and Ras Al Kaimah qualified for the grand finals of the professional cooking competition. The main ingredients were sponsored by HK Enterprises (Seara Chicken), lamb and seafood were sponsored by the Emirates Culinary Guild and long-time sponsor Barakat supported the rest.





PIZZA, PASTA, PASSION

Few communities believe in the importance of food to the celebration of culture like the Italians do. This is why cooking straight from the heart comes naturally to Chef **Andrea Fioravanti**. The executive chef of Waldorf Astoria Dubai Palm Jumeirah has a way of turning the simple act of cooking into a celebration of life, love and community...

Italians cook with love. Which explains why their cuisine is bursting with evidences of it – the love of natural produce, the love of food, the love of people and culture, in short, the love of life and everything it has to offer.

Chef Andrea Fioravanti's friendly smile and easy-going demeanour embodies the principles of his native country's flair for hospitality. The executive chef of Waldorf Astoria Dubai Palm Jumeirah has much to offer...and he does.

The 46-year-old chef runs a team of around 80 chefs and stewards, catering to seven outlets at the Waldorf Astoria including the Palm Avenue pool restaurant; Social by Heinz Beck, a Michelin-star Italian restaurant; Mezzerie all-day dining restaurant; the Upper Club, a VIP lounge; and Lao Vietnamese restaurant. In addition, they manage the hotel's banqueting service, which has capacity to serve up to 600 guests.

What is Chef Andrea's story? An avid globetrotter, he has worked across continents in his career spanning more than two decades. *Gulf Gourmet* traces this fascinating journey with the Italian chef...

A LEGACY OF LOVE

Born in Nero, which lies about 50 kilometres from Rome, Chef Andrea had a passion for cooking right from childhood.



My friends would be taking the whole summer off to relax, have fun and enjoy their holidays. But I never did. I enjoyed working even as a kid, doing odd jobs to learn about new things

"My friends would be taking the whole summer off to relax, have fun and enjoy their holidays. But I never did. I enjoyed working even as a kid, doing odd jobs to learn about new things," he says.

He credits his family for his love of the culinary arts. "We Italians are known for our pizza, pasta and good Mediterranean food. My grandmother used to make pasta by hand. That is how we used to spend Sundays – surrounded by family with food at the centre of every gathering."

Knowing he wanted to make a career in hospitality, he obtained a degree from the Culinary and Hotel Management

School in Rieti, Italy in 1995. Then, he started his career with a job in London, working there for a while before returning to Italy.

His first and last job in Italy was at the Relais Le Jardin, a special catering service in Rome, where he managed a team of 13 people, which catered to more than 300 guests a day. Chef Andrea also learnt to make handmade pasta and pizza and fresh seafood dishes at the Relais Le Jardin.

As someone who always dreamed of working abroad, he left for Spain around 1998. The chef spent as many as 16 years in the vibrant country. "I speak better Spanish now than Italian," he laughs. "I started there as a pastry chef and chef de partie at the Hotel Port Salou." Along the way, he fell in love with Barcelona, the city of good food, Gaudi architecture and art at every corner.

Chef Andrea worked in several restaurants and hotels there, even dabbling in a teaching job at a private school. Barcelona also gave him his first role as an executive chef.

Between 2007 and 2009, Chef Andrea was the executive chef at the Hotel Zenit, a boutique hotel with 71 rooms. Thereafter, he went on to play more exciting roles. At the Hotel Mas de



I am a traveller at heart but I believe that you have to stay for some time in a place to really understand its essence. There is so much to discover

Torrent in Girona, a city in the Catalonia region known for medieval architecture and Roman remains, he joined as chef de cuisine and worked to renew the restaurant concept at the Relais & Chateaux Hotel, a charming hotel with 37 luxury rooms.

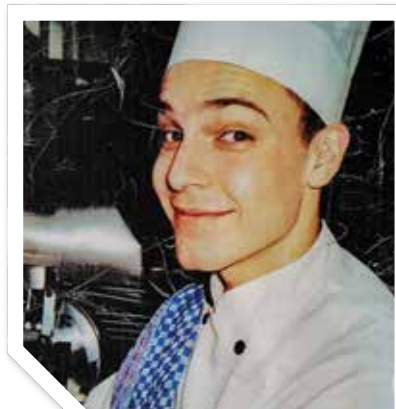
Moving on from there a while later, Chef Andrea worked on the opening of the Isabella's Restaurant in Barcelona as the F&B director. Owned by the same group that owned the Relais & Chateaux Hotel, the restaurant specialised in Italian and Mediterranean cuisine.

Having tasted the excitement of opening a restaurant, Chef Andrea did not hesitate when he was offered an opportunity to open two restaurants in Barcelona. As executive chef, he set up the Club Dime and Restaurant Deseos.

"Dime Restaurant had 150 covers while Deseos was a 60-seater. I was involved in every part of the project from restaurant management to recruitment and training of staff to special events." His time in Spain is the chef's most cherished memory. Someday, he plans to go back to that country.

LIFE OUTSIDE EUROPE

Chef Andrea first stepped out of Europe around the beginning of 2014. He joined the Prisma International Company in Qatar as the executive chef to set up the Nonna Zanon Italian restaurant in Doha. The 120-cover Italian restaurant at the



I don't care about my chefs' race and age. I care about their attitude to the profession

heart of West Bay is as known for its appetisers as it is for its pizza and pasta. "I was there for two years and then I got a call from Macau. I decided to take it up because I wanted to experience Asia."

Chef Andrea joined the Galaxy Entertainment Group in Macau as executive chef for Galaxy Macau, a world-class Asian resort format with more 2,200 rooms, suites and villas across three properties. "I was in charge of the operations of four outlets, including the Terrazza fine-dining restaurant and the Macallan Whiskey Bar. I was there for four years and I thoroughly enjoyed the experience."

Finally, in September 2019, the Italian chef arrived in Dubai to join the Waldorf Astoria. "This was an opportunity for me to learn about more cultures. I am a traveller at heart but I believe that you have to stay for some time in a place to really understand its essence. There is so much to discover."

Chef Andrea's wife shares his passion

for cultures and is happy to accompany him as he discovers one destination after another. The couple has no kids, which makes it somewhat easier to move around the globe. "My wife loves Dubai. It is an amazing city. We still have a lot to discover here." Being from outside the chef community, does she understand his tough schedules? "Sometimes we fight," he laughs. "But it is largely peaceful." And so the adventure continues...

A NOBLE PROFESSION

Despite the challenges of being a chef, Chef Andrea would not do anything differently if he were to go back in time. Other than building on his own skills, he likes to help young chefs grow in their careers. "I don't care about my chefs' race and age. I care about their attitude to the profession. You have to understand the psychological makeup of every person to really be able to get the best out of them."

Although he sees a lot of young talent out there, Chef Andrea rues the trend of culinaires seeking quick career success. "We are hurting the profession ourselves by trying to get to the top as quickly as possible. There are no substitutes to experience and a thorough understanding of the basics. That cannot happen overnight."

A lot of the change in the industry has come about due to the ubiquitousness of social media. "Nowadays, anyone can become a chef. All you need is a YouTube account or an Instagram handle. That is why we have so many 20-something culinary 'experts' these days."

Back when he started, becoming a celebrated chef came after years of sweat and blood. "We had to work hard and plan our future. Because we climbed slowly, our growth was more defined, more stable and more sustainable."

As a leader, one of the qualities Chef Andrea seeks the most in budding chefs is the ability to listen. "Listen and learn. Nothing is impossible. But do listen to people who have more experience than you and who have seen more life than you have, not just in career but in general too."

Even after having experienced so much, he sees himself as a learner. Each day brings new opportunities to discover something new. And Chef Andrea leverages each one of them.

When he is not working, he likes to spend time with friends over a barbecue and music. In the future, the Italian chef would like to retire to a life on a Spanish beach. "I want to enjoy life, live near the sea and cook for my family and friends. That is my retirement plan."

Does he see a career in formal training in his future? "I enjoy teaching young chefs but it's not easy while running a big operation. So I prefer to leave that question open-ended for now. Who knows what the future holds?"

Technology has eased some of the pressures of a professional kitchen but Chef Andrea does not see it replacing the need for talented chefs going forward. "Every chef has a different personality and is unique. And that reflects in the dishes. You cannot have robots running the whole operations. Otherwise, different hotels and restaurants will lose their identities and there will be nothing to set them apart from the others."

Chef Andrea's impressive personality sure sets his operations apart from the crowd. It reflects in the delicious food, in the friendly kitchen culture and in the satisfied smiles of his guests.



May 2022 **Gulf Gourmet**

SPONSORED BY

**ARLA
PRO.**

SUGAR RUSH

He may have been an average student in school. But in the school of culinary life, Chef **Praveen Ramakrishnan** is par excellence. The pastry chef of Cove Rotana Resort Ras Al Khaimah tells us how he developed his mastery over pastry...

Those who know him will describe him as 'passionately curious'. Rightly so.

Indian-born Chef Praveen Ramakrishnan left the shores of Mumbai to seek adventures in a foreign land. Over nearly two decades, he had many adventures in the UAE, each teaching him valuable lessons. Today, these adventures translate well into versatility of his pastry offerings.

As the pastry chef of Cove Rotana Resort Ras Al Khaimah, Chef Praveen brings to the table a basket of sweet goodies with his talented team.

SLOW-COOKED PASSION

Born and raised in Mumbai, India, Chef Praveen was never much into academics as a child. What he did enjoy, was hanging out in the kitchen, dabbling in some cooking. "When I was around 12 years old, I would make omelettes and some simple stuff. My parents encouraged me and my mom would let me help her in the kitchen," he recalls.

Slowly and steadily, his interest in cooking grew. When the time came to decide on a career, a culinary degree was a natural choice. He enrolled for a hotel management degree course at the PES Institute of Hotel Management & Catering Technology in Bangalore.

He graduated in 1998, interning at the Hilton Delhi and the Leela Kempinski during his studies.

Starting his career as a commis chef



When I was around 12 years old, I would make omelettes and some simple stuff. My parents encouraged me and my mom would let me help her in the kitchen

for pastry at a small hotel called Hotel Ramanashree Comforts, he moved to Taj Air Caterers within a year. That stint was also short as Chef Praveen secured a job at the Four Points Sheraton in Dubai soon after. "I came to Dubai in 2001 as a Commis. But within a year, I got a job at the Le Meridien at Dubai International Hotel. That was where I learnt a lot."

A couple of years later, the Indian chef moved to the Fairmont Dubai, where he worked nearly four years. "I climbed from commis to demi chef de partie at the Fairmont."

THE BIG LEAGUE

Chef Praveen's relationship with the Fairmont Raffles hotel group continued until 2013. From Fairmont, he was transferred to Raffles Dubai, a luxury property with nearly 250 suites and six outlets. "I joined the pre-opening team of Raffles as chef de partie and was eventually promoted to pastry sous chef."

Later, Chef Praveen joined the pre-opening team of Fairmont - The Palm as assistant pastry chef. The hotel, located at the Dubai Palm Jumeirah, has more than 380 guest rooms and suites and 3,000 square meters of conference and meeting space.

The experience was rewarding. During his time at the group, Chef Praveen participated in competitions and won medals. He also learnt about new concepts and even went to the Cornell University School of Hotel Administration in the U.S. to learn both food service management and people management.

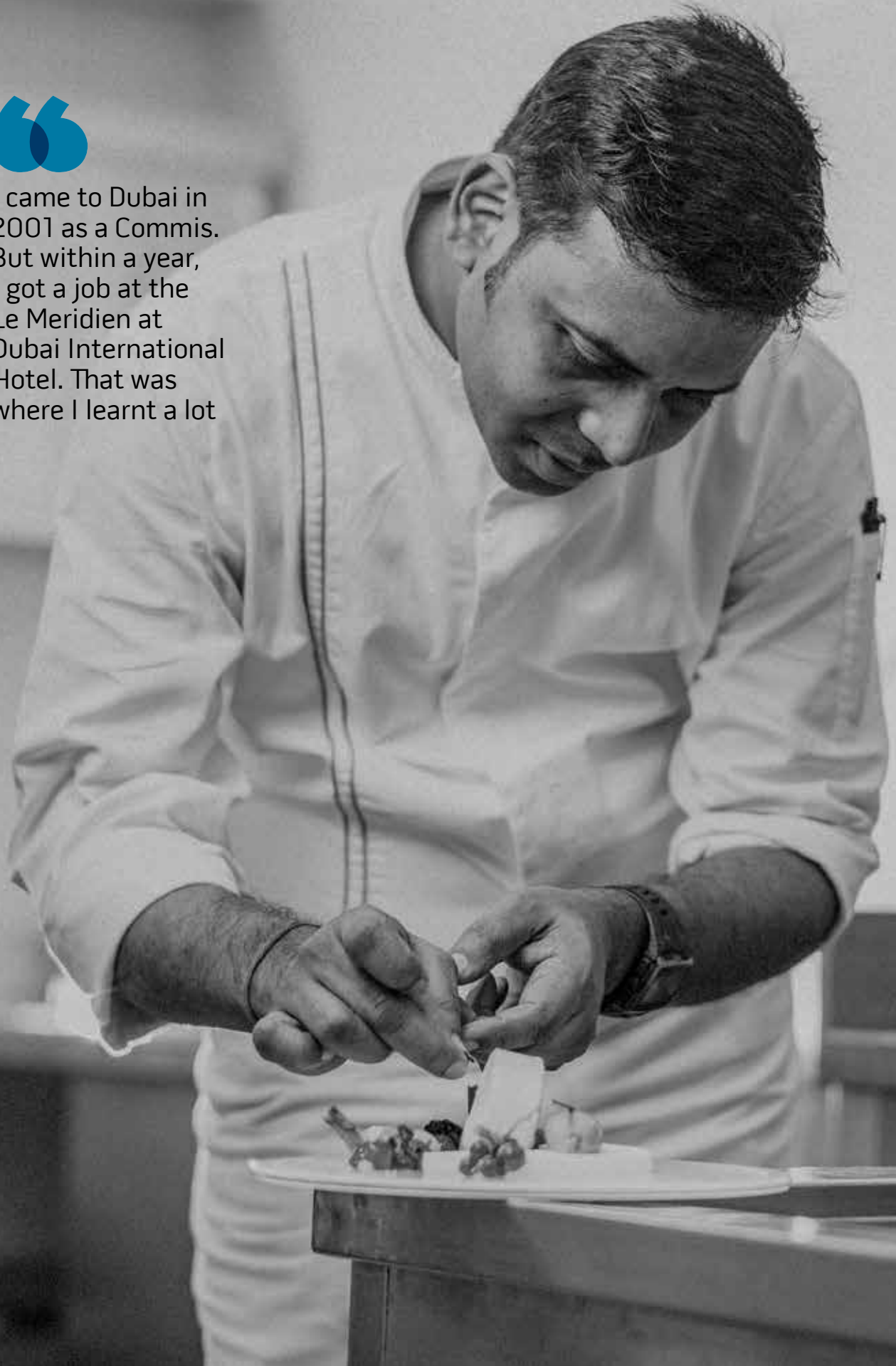
When Chef Praveen moved on to the Mövenpick Hotels & Resorts JLT, he was ready for the pastry chef position. He joined the pre-opening team of the 246-room hotel, located at the Jumeirah Lakes Towers. In couple of years, he became the executive pastry chef at the Mövenpick Jumeirah Beach.

"I restructured the entire pastry team by recruiting new people, overhauling the menus and refreshing concepts in line with the latest trends." Chef Praveen also participated in the Charlie Chocolate Factory Project, which had a live flowing chocolate river, as well as the Guinness World Record project for the largest display of 2,232 desserts in 2009.

After two years in this position, he moved to the Swissotel Al Ghurair in Deira. Among the highlights of his stint there were a 1,500-dessert display for a French Business Council event and a huge gingerbread house display in the



I came to Dubai in 2001 as a Commis. But within a year, I got a job at the Le Meridien at Dubai International Hotel. That was where I learnt a lot



lobby of the hotel. Around that time, Chef Praveen became a senior member of the Emirates Culinary Guild.

Towards the end of 2020, he joined the Cove Resort Rotana. The resort, located on the Ras Al Khaimah beachfront, has two restaurants, four bars and 600 metres of private beach space dotted with 385 villas.

"I run the pastry and bakery operations of the resort, reporting to the executive chef. It's a rather huge operation. My team of 10 odd people is responsible for the cakes and pastries as well as bakery items for breakfast and buffets." Running the pastry operations of a resort is more challenging than that of an established hotel, believes Chef Praveen.

"In hotels, there are set functions, set groups and banquet functions, etc. Everything is more or less fixed. In



In hotels, there are set functions, set groups and banquet functions, etc. Everything is more or less fixed. In resorts, it depends on the kind of guests you have

resorts, it depends on the kind of guests you have. Big groups come in and you have to be flexible to cater to their specific needs."

The challenges are plenty but he

keeps his team motivated by leading by example. "I am a hands-on chef. I work from the ground up. When my team members see that I am by their side whatever the situation, they are encouraged to give their best."

PERSONAL FILES

That's as far as the culinary professional goes.

Who is Praveen, the person? "Just your average family man. I live with my family here. My wife also works in Dubai as a librarian. We have two children."

In the future, he hopes to indulge his dream of opening a cake shop. An idea is also to get into research and development.

For now though, Chef Praveen is happy to tease the taste buds of his guests. When he's the pastry chef, that is indeed a cakewalk.



Tahitian Vanilla Cheesecake, Mascarpone Frosting & Raspberry Sorbet

TAHITIAN VANILLA CHEESE CAKE

Arla Pro Cream Cheese 34%	437.5 gm
Sour Cream	562 gm
Caster Sugar	437.5
Lemon Juice	28.1gm
Vanilla Bean	10.6 gm
Egg Yolk	9
Egg Whole	3.37 gm
Arla Pro Whipping Cream	750 gm

Method

- ♦ Mix all ingredients gently with a hand whisk gradually adding whole eggs and the egg yolk till all are well incorporated.
- ♦ Finally pour in the cream, set it in a ring mould and bake using the water bath method at 130°C for around 45 minutes.



MASCARPONE FROSTING

Mascarpone Cheese Frosting	
Mascarpone	250 gm
Icing Sugar	100 gm
Cinnamon Powder	25 gm
Gelatine	3.5 gm

Method

- ♦ Gently mix all ingredients together and set it on a Pavoni Silicon Disc mould.

MANGO GINGER SPHERE

Sicola Mango Puree	200 gm
Sosa Gluconolactate	3 gm
Dry Ginger	5 gm
Water	500 gm
Sosa Alginate	5 gm

Method

- ♦ Mix Sosa Gluco and Mango Puree in a blender. Pour it in a Pavoni mini dome mould and set it in a freezer adding a small piece of candied ginger.
- ♦ Once frozen, dip it through a solution of

water and alginate and finally rinse it through cold tap water.

PISTACHIO BISCOTTI

Sugar	200 gm
Egg White	3
Flour T 405	400 gm
Baking Powder	2.5 gm
Pistachio	160 gm
Almond	27 gm

Method

- ♦ Whisk egg whites and sugar together till soft peaks, fold in rest of the ingredients.
- ♦ Spread it in a mould bake it 70%, once frozen slice it off using a mandolin slicer bake at desired forms at 160°C.

SOUR CHERRY COMPOTE

Sour Cherries	200 gm
Sugar	100 gm
Pectin	2 gm

Cinnamon Stick	1
Lemon Rind	1

Method

- ♦ Cook all together at low heat, gradually add pectin and remaining sugar.
- ♦ Bring to a slow boil, cool and set it aside.

RASPBERRY SORBET

Sugar	180 gm
Lemon juice	½
Raspberry	450 gm
Water	250 ml

Method

- ♦ Boil Sugar with water to a thick consistency. Add lemon juice and set it aside to cool.
- ♦ meanwhile blend fresh raspberries to a pulp using a blender.
- ♦ Add the mix into the pacojet machine, fresh raving sorbet ready to scoop.

May 2022 **Gulf Gourmet**

The Guild Meet

Last month's Emirates Culinary Guild meeting for senior culinary members, corporate partners and young chefs took place at the Radisson Blu Hotel Dubai Deira Creek. The gathering saw discussions for the upcoming Chefs Table and the support being provided for the National Finals of the Chaîne des Rôtisseurs competition. The main topic of the evening was the organizational requirements for the seven events being held at the Worldchefs Congress in Abu Dhabi from May 30 to June 2. Here are images captured at the event.





May 2022 **Gulf Gourmet**





THE EMIRATES SALON CULINAIRE 2022

Briefs of the Classes for Entry

Resume Of Classes for Entry Class No. - Class Description

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

The following two classes (25 & 33) are for mandatory entry also by those competing for the Young Chef of the Year Powered by

- 25 Dressed Chicken & Dressed Fish
Practical Butchery
- 33 Savory Potato Creations
Practical Cookery Powered by
Potatoes USA

- 27 Chicken - Practical Cookery –
Powered by USAPEEC
- 28 Four Plates Vegan dishes -
Powered by Violife 100% Vegan
- 30 Practical Cookery Pasta Powered
by Barilla
- 34 Sweet Creations Powered by
Potatoes USA

Practical Pastry

Class 01: Cake Decoration – Practical Powered by Master Baker

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

- 13. The cake will be tasted and cut
by the Judges, as part of the
judging criteria
- 14. Ingredients maybe supplied
by the sponsor and shall be
mandatory to be used,
- 15. Information shall be sent to
competitors in advance of
the competition for supply of
ingredients if being supplied. 50
Points will be deducted for non
compliance

Pastry Displays

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

All decorations must be edible and
made entirely by hand.

- 1. Pillars or stands may be inedible
but, unless decorated by hand,
must be plain and unadorned.
- 2. Fine, food-quality wiring is
allowed for the construction of
flowers but must be properly
wrapped and covered with
flower tape or paste.
- 3. Royal icing, pastillage, pulled
sugar, etc., may be used in the
construction, but the finished
display must not be dependent
on these items.
- 4. The bottom layer of the cake
must be edible. A section of the
finished edible cake should be
cut for the judges' inspection
- 5. The cake will be tasted by the
judges.
- 6. Inedible blanks may be used for
the two top layers.
- 7. Typewritten description and
recipes are required.
- 8. Maximum area w60 cm x d75 cm.
- 9. Maximum height should not
exceed 1 meter (including
socle or 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 Powered 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 loafs presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

Class 06: Petites Four & Pralines Powered by Master Baker

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

Artistic Displays

Class 07: Chocolate Carving Showpiece

1. Free-style presentation.To be carved from a single block



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

Class 08: Fruit & Vegetable Carving Showpiece Powered by Barakat

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

Class 09: Open Showpiece (Free Style Showpiece)

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

been been aided by excessive moulding work it may not be judged.

Gastronomic Creations

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

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

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

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

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

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

Class 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

Practical Artistic

Class 15: Individual Ice Carving

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



7. The use of power tools is allowed to slice blocks only.

Class 16: Ice Carving Team Event

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

Class 17: Practical Fruit & Vegetable Carving Powered by Barakat

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

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 Powered by Rahma Olive Oil

1. Time allowed: 60 Minutes



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

Class 20: Fish & Seafood - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using fish and or shellfish as the main protein item of the dish.
3. All ingredients including the fish/seafood must be provided by the competitors and any type of fish can be used. In the event of fish being supplied by the sponsor then this fish is only to be used.
4. Madar Farms Micro greens must

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

Class 21: Beef - Practical Cookery Powered by USMEF

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

Class 22: Emirati Cuisine - Practical Cookery

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

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

Class 23: HUG AG – Savory Creations

1. This is a static class featuring savory HUG pastry shells suitable for dinner service.
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 & 33** 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 Powered 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 required
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 2 different savoury dishes each for 1 person
10. All 4 dishes must be 100% vegan
11. Each of the dishes plate must contain vegan ingredients as stipulated by the sponsor
12. Vegan products will be supplied by Upfield & Violife



13. Practical and up to date presentation is required
14. Typewritten description and recipe in English is required
15. This is a static class, plates must be prepared with Aspic hot food to be displayed cold.
16. Maximum area for display is w92cm and d75cm.

Class 30: Pasta - Practical Cookery Powered by Barilla

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

Class 33: Potatoes USA – Savory Creations Practical cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using Potatoes from USA, Fresh, Frozen or Dehydrated, to the competitor's choice, 3 plates to be presented two for judges one for presentation. The dish must have a minimum of 3

- potato recipes using potatoes from the UAS, Fresh , Frozen or Dehydrated .
3. Potatoes from USA MUST be used in all preparations and be the main ingredient used in the dish, Potatoes from the USA, Fresh, Frozen and Dehydrated these are the only Potatoes 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 require
7. Weight per portion on the plate to be 150 grams

Class 34: Potatoes USA – Sweet Creations

- 1 This is a static class featuring Potatoes from USA suitable for restaurant service. NO Sweet potatoes to be used. A dessert or sweet dishes utilizing the wide variety of Potatoes from USA. Potatoes from USA products including Fresh, Frozen and Dehydrated must be utilized.
- 2 NO Sweet potatoes to be used. Potatoes from USA MUST be used in all preparations and be the main ingredient used in the dish, Potatoes from the USA, Fresh, Frozen and Dehydrated these are the only Potatoes to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced
- 3 Present three different pastry dishes on individual plates, 1 of each dish, using Potatoes from 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.

1. ADDENDUM – The Emirates Salon Culinaire 2022

VENUE & ENTRY FEES

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

CLOSING DATE

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

TROPHY ENTRY

- Entrants to a trophy class must



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

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

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

The required classes are:

BEST CUISINIER

- i. Class #10. Five-Course Dinner Menu
- ii. Class # 21. Beef Practical Cookery
- iii. Class # 27. Chicken Practical Cookery

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

BEST PASTRY CHEF

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

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

BEST ARTIST:

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

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

BEST ARAB NATIONAL

CUISINIER

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

YOUNG CHEF OF THE YEAR

See Classes for Entry Document. Classes

JUDGING AND THE AWARDS SYSTEM

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

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

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

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

The scaling for awards in all classes is as follows:

Points

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

Corporate and Establishment Trophies

The corporate and establishment trophies available are:

Best Effort by an Individual Establishment – The Emirates Salon Culinaire

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

Best Effort by a Corporation – The Emirates Salon Culinaire

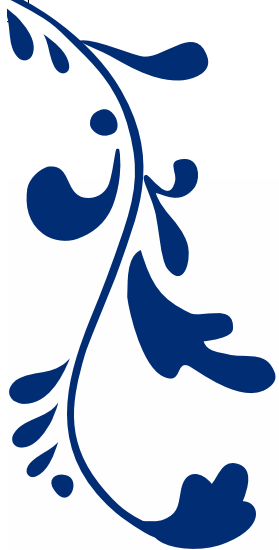
This trophy is awarded to the corporation whose competitors gain the highest total combined points from the medals won from all of their entries.

Point Value of each Medal Won

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

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

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



AMARETTO FABRI

OVER A CENTURY OF ITALIAN TRADITION



newmembers



Kamparath Suresh, Assistant General Manager Business Development, Diamond Meat Processing Co.L.L.C, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel

DIAMOND MEAT PROCESSING CO.L.L.C

Al Masa is a leading meat processing company based in Dubai, with over two decades of experience. Today, our stellar reputation has rendered our champions of the meat processing industry, exporting countless halal flavors and sumptuous combinations to over 15 countries across the globe. It was acquired by the leading regional meat processing company Siniora Food Industries.

- ♦ Al Masa brand is synonymous with Quality, Trust, and flavor
- ♦ With our two decades expansion, Diamond Meat Processing LLC has reached out to 15 countries
- ♦ We procure our raw materials direct from the source- with high-quality vendors utilizing the latest



technology. and we make sure that all the certificates are in line with the countries requirement especially Halal slotted

- ♦ Diamond Meat Processing is rewarded with a certificate of ISO 22000, and we are SFDA, Subway, and Emirates Flights Catering approved.
- ♦ Our Processing facility states the art is up to date.
- ♦ in 2016, 70% of Diamond Meat Processing shares were acquired by a leading regional meat processing

company from Jordan by the name Siniora Food Industries. Siniora Food Industries is a subsidiary of the pan - Arabian investment group Arab Palestinian Investment Company (APIC).

- ♦ After Siniora acquired the company they have invested heavily in the facility, due to this reason we get approval for every audit conducted.
- ♦ we are one of the few companies in UAE who is having in-house lab facilities and high standards of Quality
- ♦ We have a market share of 30%-35% in the retail segment and we do private label for Lulu international across GCC with 90 SKUs's approx.
- ♦ As a part of the innovation of the portfolio, we have launched a 100% plant-based product in the brand name Badeel.



Daniele Slitti (left) and Andrea Slitti receiving the Emirates Culinary Guild membership certificate

CHOCOPAZ LLC

Chocopaz LLC was founded in 2016, is engaged in distribution and chocolate production in the UAE, has qualified personnel, offices, production area and warehouses with temperature control and certified transport for delivery to retail chains.

Chocopaz LLC introduces Slitti SRL in UAE and Middle East.

Slitti company was founded in 1969 by Luciano Slitti as coffee roasting, standing out, on its territory, for the quality of the product. In 1989, with the entry in the company of the sons Andrea and Daniele, the production expands, adding the processing of cocoa. Slitti, today, is one of the most important names in the world for artisan chocolate with a list of over 170 Awards and being



distributed in over 20 countries.

Andrea Slitti is considered one of the most important artisan Chocolatiers in the world.

Creative and enterprising, is attracted by the charming world of cocoa and intrigued by this wonderful exotic fruit whose plantations are often seen close to the coffee ones. Thanks to the experience gained in the family's coffee

roasting, Mr. Slitti has been able to create balanced, round and aromatic blends since 1988, when he puts it into practice the idea of making handmade chocolate products.

Slitti SRL has amazing collection of bars from 35% to 100%, chocolate spreads, pralines, tortinis, covered chocolate nuts and fruits, hot chocolate and a wide range of premium coffee www.slitti.com

All Slitti products are free of dyes, preservatives and artificial flavours and include natural vanilla and cocoa butter.

Mr. Slitti's skill and artistic vein led him to win the most prestigious International Competitions of Chocolate up to today, forming an enviable list of Gold Medals with over 170 Awards.

May 2022 **Gulf Gourmet**

ECG Corporate Member directory

Abu Dhabi Farmers' Services Centre

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

Advanced Baking Concept LLC (Probake)

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

Agthia Consumer Business Division

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

Al Halal Meat Factory LLC

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

Al Maya Hospitality

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

Almarai Company

Ayman Arnous, General Sales Manager
Mob: +971 50 159 2594, Tel: +971 4 4269600
ayman.arnous@almarai.com, www.almarai.com

Al Safi-Danone

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

Alto Shaam, Inc

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

Anchor Food Professionals

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

ANICAV

Giovanni De Angelis, General Director
Phone: +39 0817347020
Mobile: +971 56 3926389, info@anicav.it
www.anicav.it, www.legumesfromeurope.com

Arab Marketing and Finance, Inc. (AMFI)

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

Arabian American Technology (ARAMTEC)

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

Arla Foods

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

Bakemart FZ LLC

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

Barakat Quality Plus

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

Barilla Middle East FZE

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

BAYARA - Gyma Food Industries LLC

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

Baqer Mohebi

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

Benchmark Foods Trading LLC

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

Blenders

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

Casinetto Trading LLC

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

Ceylon Tea Services Pvt. Ltd

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

Corona

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

Chocopaz LLC

Aisulu Usubakunova, Production Head
Tel: +971 4 268 9530, Mob: +971 50 716 2300,
info@chocopaz.com
www.chocopaz.com, www.slitti.com

Cuisine Solutions

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

Danube Hospitality Solutions

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

Del Monte Foods (U.A.E) FZE

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

Diamond Meat Processing Co.L.L.C

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

Dilmah Tea

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

dmg events

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

East Fish Processing LLC

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

Ecolab

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

Elfab Co LLC

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

Emirates Snack Foods

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

Essity Hygiene and Health AB

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

Faisal Al Nusif Trading Co. L.L.C

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

Fanar Al Khaleej Tr

Nazarai Zubovych, Sales Manager,
Mob: +971 55 894 01 69,
nzubovych@fanargroup.ae
Martin Wathew, Sales manager,
Mob: +971 50 263 8315, mmathew@fanargroup.ae
Braju, Food Technologist, Mob: +971 55 467 87 42,
braju@fanargroup.ae, www.fanargroup.ae

Farm Fresh

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

FILFOOD ASIA GULF

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

Golden Star International

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

Hamid and Kumar Enterprises LLC

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

Hi Foods General Trading L.L.C

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

HK Enterprises LLC

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

HMNY DMCC

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

HUG AG

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

IFFCO

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

Intelligent Foods LLC

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

Italian Food Masters

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

JM FOODS LLC

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

Johnson Diversey Gulf

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

Kerry

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

KRBL DMCC

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

Koppert Cress

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

Lowe Refrigeration LLC

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

MAM FOOD Factory LLC

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

MEH GCC FZCO

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

Masterbaker

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

Meat Livestock Australia (MLA)

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

MEIKO Middle East FZE

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

MH ENTERPRISES L.L.C

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

MHP Food Trading LLC

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

MKN Maschinenfabrik Kurt Neubauer GmbH & Co.KG

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

Modern General Trading LLC

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

Muddle ME

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

Nestlé Professional Middle East

Anuj Singh, General Operations Manager
Nestlé Professional UAE & Oman
T +971 44 088 100, Direct: +971 44 088 101
Email: anuj.singh@ae.nestle.com

NRTC Group

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

One Foods

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

Palux AG

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

Pear Bureau Northwest

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

Potatoes USA

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

Prokids Trading F.Z.C - Flavoil

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

RAK Porcelain

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

Rational Kitchen & Catering Equipment Trading FZCO

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

Restofair RAK LLC

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

Robot Coupe

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

Safco International Gen. Trdg Co. Llc

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

SHARIF HASSAN ALI TRADING LLC. (SHALI)

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

Shoppex Trading Est.

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

Skinny Genie

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

SKYTOWER GENERAL TRADING LLC

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

TECHNICAL SUPPLIES & SERVICES CO. LLC

(TSSC Dubai)
Eden Nebreja, Marketing Manager
Tel: +971 4 3431100, Mob: +971 56 2123282
email: eden@tssc.ae, Web: www.tsscdubai.com

Transmed Overseas

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

Truebell Marketing & Trading

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

United Foods Company

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

UNOX Middle East DMCC

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

Upfield Middle East Limited FZCO

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

USA CHEESE GUILD

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

US Dairy

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

US Meat Export Federation

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

USAPEEC (USA Poultry & Egg Export Council)

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

US Poultry

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

Vitaimax Trading LLC

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

Vito Kitchen and Restaurant Equipment Trading UAE

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

Waterfront Market LLC

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

Welbilt

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

Winterhalter Middle East BFC

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

Winterhalter ME

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



Application Membership

Date of Application:

Family Name: (Mr./Ms./Mrs.)		
First Name/s:		
Nationality:	Civil Status:	Date of Birth: dd/mm/yy
Name of Employer:	Address in Home Country:	
Work Address:	Tel:	
Web Address:	Email:	
Telephone Office:	Professional Title:	
Fax Office:	Type of Membership Required: (Please tick one)	
Tel. Home:	Corporate <input type="checkbox"/> Senior Renewal <input type="checkbox"/>	
Fax Home:	Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
Email:		

Declaration to be Signed by all Applicants

I wish to join the Emirates Culinary Guild. I have read the ECG Constitution and By-laws. I agree to be bound by the requirements of the constitution. If elected, I promise to support the Guild and its endeavors, to the best of my abilities.

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

FOR OFFICIAL USE ONLY

Remarks:

Payment received?		
Certificate Given.	Pin Given.	Medal & Collar Given
Approved	Approved	
President.....	Chairman.....	

Fees:

Young Member: Junior members will receive a certificate.

Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).
Dhs.350/=joining. Includes certificate; member-pin, member medal and ECG ceremonial collar. Dhs. 150/=per year thereafter.

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

Corporate Member Dhs. 20,000 per year

WWW.EXPOCULINAIRE.COM
WWW.EMIRATESCULINARYGUILD.NET
WWW.WORLDCHEFSCONGRESS.ORG



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



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



THE EMIRATES
CULINARY GUILD



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

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



What opportunities will you have over four amazing days?

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

Destination Partner



CONVENTION
& EXHIBITION
BUREAU

Publishing Partner

**gulf
gourmet**

ExpoCulinaire 2022 is part of Worldchefs Congress Abu Dhabi for one year only



chef ID

#JOBS

#NEWS

#LEARN

#NETWORK

#MARKETPLACE

The Free App For Professional Chefs Now Available on iOS and Android



Download on the
App Store



GET IT ON
Google Play

