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NOVEMBER 2023

THE MAGAZINE CHEFS LOVE TO READ

gulf **gourmet**

volume 18, issue 9



AN APPETITE FOR SKY

By integrating his passion for airline catering and a keen eye for hospitality, Senior VP of Culinary, Chef **Alan Orreal** is taking in-flight meals to unprecedented heights

MOVING ON!

Through his new venture, MK Culinarian, Chef **Michael Kitts** continues to underscore his deep commitment to giving back to society



OUT OF ORDINARY

Mister Baker's Chef **Thomas** on 28 years of baking. No paper trail, just passion, and potential



HIGH PACED HILLARY

Junior Sous Chef **Hillary Alumasa** of Royal M Hotel & Resort talks about the true meaning of cuisine





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Dear chefs,

It seems hard to believe that the second-to-last month of the year is here, but as it approaches, let's take a moment to reflect on the past and plan for the months ahead. In the past few months, a lot has happened, while the Guild continues to strengthen through the commitment of its board and industry supporters. We have also aligned ourselves strongly with government entities to support their objectives and are working towards the Dubai Municipality Food Control Conference that is taking place from December 11th to 13th, 2023.

The Guild's committee for inclusion and diversity, led by chef Tarryn-Leigh Green, along with the members, will support the October-launched nutrition in schools program, food safety and guidelines, and suitability in all we do through the education of our colleagues in the industry.

The conference will also talk about the ever-increasing culinary and hospitality tourism sector that has been growing strongly in Dubai and the UAE in general. We will be sending out invitations for the conference, so stay tuned for more information.

November sees the United Arab Emirates host the COP28 conference from November 30 through December 12, 2023. This conference will highlight the pressing issues of sustainability, climate change, and food security, all of which are crucial issues for chefs to understand and address. Many of our members will be involved in one way or another, as we will see 80,000 visitors and 133 country delegations descend on the country to attend the conference, showing



the importance of this event for the global community. We at the Emirates Culinary Guild pledge to ensure that we contribute to educating and promoting best practices in our activities.

We are currently focusing on a zero food waste foundation for culinary competitions, aiming at sourcing locally vs. globally and collaborating to find solutions for ingredients that are not grown and farmed in the country. This is a challenge we are setting for ourselves in the future. The country will also be hosting its big events in the month. We all have a busy month ahead of us with the Airshow, Formula One, and golf events scheduled.

- The International Emirates Salon

Culinaire taking place with our partner Purple Kitchen events in May 2024 is gaining momentum, and we have released the classes for the competition with exciting new additions. The competition will be completely inclusive for all cooks, bakers, and pastry chefs. As the highlight of the Guild calendar, the Salon is eagerly awaited by budding competitors from not only the UAE but across the region and beyond. We are now assembling teams of young chefs from all over the culinary world to compete in the Alen Thong Golden Coffee Pot Young Chefs Challenge, an edible buffet competition in which the teams must prepare with an emphasis on sustainability and zero food waste. Another new addition to the competition is the practical bakery kitchen, which will once more center around cooking and everything consumed while competing.

The senior members of the guild are supporting regional countries in their events. We saw Chef Uwe and Chef Majed visit Saudi Arabia for judging and also travel to Iraq to assist in the Erbil food festival. There, they helped the local chefs get started, bringing them into Worldchefs and the Guild for the future. We also celebrated International Chefs Day on October 20, with chefs around the region celebrating and hosting events to mark this special day for all of us.

The guild was very lucky to be hosted for the October meeting up in the Northern Emirates of Ras Al Khaimah at the Intercontinental Hotel and Resort, and we thank Chef Nicolas De Visch and his team for organizing a great event where we were able to share new products and updates with our corporate partners and members.

Remember to check out our social media links, updates, and highlights of the month gone by.

With Regards,

Andy Cuthbert
President and Editor



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UGLYLICIOUS

The food waste abyss in the world is not hidden. Upcycling food amidst discussions of sustainability and carbon emissions seems a viable solution

By **Shreya Asopa**

In our imaginations, it does not sound tasty to bite into recycled snacks or drizzle sauce made from upcycled ugly vegetables. In retrospect, I find myself all-hearted for 'upcycling' as time and again, it has been a vintage tradition that closely ties to witnessing the transformation of leftover food in my mom's kitchen. In the recent past, the expedition for upcycled food has hastened an influx of initiatives.

The Upcycled Food Association, which issues an "Upcycling Certified" seal to eligible products, has successfully certified over 200 ingredients and products as of 2022. Additionally, their Upcycled Industry report emphasizes that the CAGR for upcycled ingredients surged to 6.4% in 2022. Despite lingering doubts about food safety, upcycling is breathing new life into byproducts or waste food that would have been overlooked, which is especially significant as food waste acts as a contributing factor in exacerbating climate change.

The other day, I stumbled upon an article from Green Queen that delves into the story of Berlin-based startup Zayt Bioscience, which uses precision fermentation to transform fruit waste into sustainable fat substitutes. Notably, the company is embarking on a partnership with the renowned German fermentation technology firm, Kynda, to meet the demand for their groundbreaking Zayt Butter, a prototype poised to revolutionize the plant-based butter market.

Another story traces upcycled ingredients to Singapore. WellSpent Upcycling is transforming food waste into gourmet meals. This initiative, developed by At-Sunrice GlobalChef Academy, is further explained on its official website, where it introduces Singapore's first upcycling food platform, Gourmet2Go. This platform features an array of delectable dishes that ingeniously incorporate upcycled ingredients such as eggshell salt and repurposed orange peels, among others.

It is only fitting to cast a spotlight on reimagined plant-based meat in this vegan month. Among the nail-biter meat alternative markets is a player from Korea, UNLIMEAT. The company upcycles ingredients into plant-based meats, providing offerings that range from Korean BBQ to tuna flakes and more.

We also have startups working on plant-based dairy products.



Kern Tec, an Austrian firm, is leading the charge in upcycling stone fruit pits from apricots, plums, and cherries into a wealth of oils and proteins. This remarkable feat is creating an edible lineup of plant-based dairy products, including milk and nougat spread.

Another perspective on upcycled ingredients comes from a regenerative agricultural initiative that has been announced by Nestlé UK & Ireland and Cargill. The purpose of their trials is to determine whether cocoa shells can produce low-carbon fertilizer—a sustainable alternative.

Would people eat the end product with the idea of being ugly, even after it has been upcycled and infused with orange peels, a zesty dish doused in citrusy flavor? A label could help. If the trust for quality and safety gradually wins over, then upcycling won't just be a niche of the food world. Big food players could toss the upcycle logo onto their products just like they adorn organic logos.

Crafting upcycled flour and baking mixes from pulp byproducts, sauces from farm produce deemed imperfect, and organic potato peel chips—there's a whole startup world for upcycling that is serving sustainability. It has the power to redefine the culinary narrative, making visually imperfect food not only acceptable but also highly desirable to savor.

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ECG at the 2023 Chaîne des Rôtisseurs

Coach **Arivu Ravi** and Chef **Sanjay Saud** represent the UAE at the one-of-a-kind black box challenge

The international final of the Jeunes Chefs Rôtisseurs Competition concluded at Le Cordon Bleu Institute in the heart of Istanbul on October 8, 2023.

The competition, open to chefs under the age of 27, witnessed the participation of 22 professional chefs from various countries who had successfully qualified in their respective national competitions. Among them, Chef Sanjay Saud, accompanied by his coach, Chef Arivu Ravi, proudly represented the United Arab Emirates. Before competing at the international level, Chef Sanjay excelled in the 16-entrant national competition held at the ICCA.

Each competitor received a black box containing eight mandatory items, giving them ample time to prepare a menu for four people, consisting of an appetizer, a main course, and a dessert. They were given a total of one hour for each dish, while the overall allocated time for both menu brainstorming and preparation was four hours.



"Chef Sanjay's box included an assortment of ingredients, from duck, red mullet, eggplant, fig, and persimmons to fruits. Additionally, there was a common table with basic ingredients like salt, pepper, prawns, and plums for the participants," said Chef Arivu, who served as a coach for the first time.

Speaking about his training, Chef Arivu explained, "We trained for two months and performed tastings every week,

giving variations for different meals. We even sought Chef Alan's guidance to gain a comprehensive perspective on the cuisine. Remarkably, Chef Sanjay was the only one to cook the fish as sous vide, while others used the pan searing technique, resulting in well-deserved points from the judges."

Forget participants who grapple with surprise ingredients; the coaches, stationed in separate rooms and on the edge of their seats, were also oblivious to the developments in the kitchen. So, how could one train for unpredictability when expertise is put to the test? Chef Arivu suggests that it all depends on the practice and experience that come with working with ingredients over the course of your career.

"We had reasonably estimated what to expect in the black box and potential replacements. We knew there would be protein, seafood, chocolate, and fruits; hence, we used different ways of cooking and practiced four ways of plating," stated Chef Arivu. He added, "In





the trial sessions, we practiced on lamb, chicken, sea bass, eggplant, figs, and so even during the competition when Chef Sanjay received duck and red mullet for the main course, he knew to utilize the same approach and experiment with replacing the ingredients."

Although Chef Sanjay did not make it up to the top three, he took several lessons from his participation, primarily on time management. In contrast to the electric ovens of today with timers, there was old-style equipment in the challenge, which he had never worked on. "It was the type where one had to check

the meat to ensure it was well done continually. Although it was difficult, Chef Sanjay managed to succeed. And many chefs had their own toolkits to set up their kitchens," admitted coach Arivu, going on to say that he intends to bring a selection of equipment to aid with the next competition.

Meanwhile, the first place went to the United States of America, followed by Great Britain, and Australia clinched the third position. Next year, the competition is set to happen in Budapest, and Chef Arivu is already planning to be involved and bring home the gold.



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Ecole Ducasse Culinary School to open in Abu Dhabi

Ecole Ducasse, the cooking school founded by Michelin-starred chef Alain Ducasse, is set to open in Abu Dhabi. The Department of Culture and Tourism of Abu Dhabi is partnering with Erth Hospitality to unveil the culinary studio in December.

The aspiring students will have the chance to learn the foundations of French and international cuisine. In addition to pastry courses, they will also have the chance to learn Chef Ducasse's philosophy on culinary arts.

The 21-Michelin-starred Alain Ducasse launched his first culinary school in 1999. Apart from the studio that is set to be housed at Abu Dhabi's Cultural Foundation, Chef Alain has opened internationally acclaimed institutes in the Philippines, Thailand, and India.

Michelin Guide to Rank Hotels

The Michelin Guide team will rank hotels with a new emblem, the Michelin Key, after rating restaurants for 123 years. Similar to restaurants, groups of anonymous inspectors will determine the hotel rankings.

Michelin will reveal the first Michelin keys in the first half of 2024 from a pre-selected group of over 5,000 hotels across 120 countries. The Michelin Key would be awarded to hotels based on five criteria. As per its official website the benchmark includes excellence in architecture and interiors, service quality, the hotel's distinctive personality, value for money, and its impact on the local experience.

In September 2023, World's 50 Best announced its inaugural edition of the best hotel.



Image credit: Monash University

Food That Dances

Perhaps you have heard of 3D-printed cutlery. Now, a novel creation has entered the market that allows food to move without physical contact. Researchers from the Exertion Games Lab at Monash University, the Morphing Matter Lab at Carnegie Mellon University, and Gaudi Labs in Switzerland have worked on computational food, where food can be programmed.

Their innovation, named Dancing Delicacies, uses electrowetting

technology. According to media reports, a 3D-printed plate creates animated movement on the dish by manipulating a small volume of liquid with the help of an electric field.

Picture droplets of sauce moving around your plate, a self-dispensing condiment, or garnishes that make the fine dining experience more interactive. If adopted in mainstream culture, these plates would bring endless possibilities for enhancing the presentation.

First Collection Waterfront opens at Business Bay Dubai

The First Collection Waterfront has made its debut in Dubai's opulent Business Bay area. The four-star hotel will represent the homegrown hospitality brand's third establishment in the United Arab Emirates. With 327 well-appointed guest rooms and suites, each equipped with balconies, it would provide guests with awe-inspiring vistas of either the iconic Dubai Canal or the city's skyline.

A variety of creative dining options are available for gourmets, such as the well-liked Risen Cafe & Artisanal Bakery, Local Restaurant and Bar, and a rooftop pool bar and lounge.

A beachfront establishment with a Mediterranean influence and amenities like sun loungers and exclusive cabanas will also provide the guests with a relaxing experience.



Kushan Perera is the Executive Chef at The St. Regis

St. Regis Abu Dhabi has appointed Chef Kushan Perera as its Executive Chef. Chef Kushan Executive has held prominent positions at various establishments across Sri Lanka and the United Arab Emirates and brings a plethora of experience to the table. He had held the title of executive sous chef at the St. Regis Saadiyat Island Resort before his new role.

The Sri Lankan native started his career early and completed a three-year culinary diploma from Ceylon Hotel School. His first overseas opportunity was at the Forte Grand Abu Dhabi (since changed to Le Royal Meridien); since then, he has given a solid 37 years to the burgeoning hospitality sector.

Chef Kushan also serves as the Vice President of the Emirates Culinary Guild's Abu Dhabi Chapter. Besides that, he has been a part of the UAE entourage for the Worldchefs Congress and Expo in Greece and Malaysia and has supported the Guinness World Record for the most varieties of desserts on display in 2019.

Registration opens for the Dubai International Food Safety Conference

The Dubai International Food Safety Conference, a forum for sharing ideas and novel concepts and addressing the issues encountered by the food sector, is slated to happen from December 11 to 13, 2023. The 17th edition of the event, organized by the Food Safety Department of Dubai Municipality, explores the theme of climate change on food systems and addresses the key challenges and solutions to ensure sustainability and enhance food security.

Registration for the conference is now open and can be done at the following link made available by the Dubai Municipality: <https://www.foodsafetydubai.com/>

This conference, which will take place at the Dubai World Trade Center, highlights Dubai Municipality's vision to encourage sustainability and food health and safety. As per the official website, the



conference will also include seminars and scientific sessions that will emphasize technologies that contribute to ensuring food security, in line with the goals of the 'National Food Security Strategy 2051' and 'Dubai Food Security Strategy'.

Media reports also indicate that the conference will include 80 workshops covering subjects like artificial intelligence, data science, food waste, and sustainability. It is anticipated to draw more than 3,000 experts and specialists from the food industry as well as from research centers, local, and global organizations that work in the areas of food safety, nutrition, and security.

Radisson intends to establish 100 hotels in the ME

The Radisson Hotel Group has set a goal to have 100 fully operational hotels in the Middle East by the conclusion of 2026. In Saudi Arabia, the group is set to open the Park Inn by Radisson Makkah Thakher East. Further, Park Inn by Radisson Hotel & Apartments, Riyadh Olaya North, is on track to debut in December this year.

Meanwhile, in Oman, the group will

introduce new properties, namely Muscat Levatio Suites and Radisson Hotel Muscat Panorama. In Jordan, the Radisson Blu Hotel at the Amman Galleria Mall, a hotel with 178 keys, will open its doors this year.

The group aims to establish 150 properties across the Middle East, encompassing both operational and under-development projects, by the year 2030.



MOVING ON!

After serving as a driving force at the Emirates Academy of Hospitality Management, teacher-turned-entrepreneur Chef **Michael Kitts** has embarked on everything hospitality with his new venture - MK Culinarian



"There is no other profession that gives you the satisfaction of teaching." Chef Michael Kitts' words as he expressed his fulfilment for imparting knowledge rooted in his love for culinary in the 2012 interview for Gulf Gourmet.

Now, 22 years later, his statement still holds true for him. As Chef Michael Kitts, the former Director of Culinary at EAHM, bids farewell to the Emirates Academy of Hospitality Management, he leaves with very fond memories that span from reminiscing about his first batch of 15 students to the first graduation ceremony that took place in Burj Al Arab.

"Dubai won't get rid of me that quick," he smiles. "I am here for another couple of years," he says when asked if he will leave Dubai.

The city holds more than just professional significance for him. Among the countless unforgettable moments. One that stands out is the industry's progressive nature, where people tackle challenging tasks with ease and without making excuses. "The industry professionals don't get discouraged by obstacles. If they set their heart on something, they achieve it."

Chef Michael's passion for cooking saw him train at one of the premier technical colleges in the UK, that had trained many influential chefs like David Nichols, Gary Rhodes, and Steve Whitney. After six years in the industry, he was approached to teach at the technical college from which he had graduated.

"When you return to the educational facility where you were trained, you see it in a different light. It was a great experience," he remarks on his initial introduction to teaching.

In 1996, Chef Michael was in the middle of his kitchen tasks when an envelope bearing a royal seal arrived for him. When he nonchalantly glanced at what was written inside, he assumed it was a



The industry professionals don't get discouraged by obstacles. If they set their heart on something, they achieve it

joke planted by his colleagues! He read the letter twice. He was awarded the Prince Philip Gold Medal, a recognition that the City and Guilds of London Institute offer for further vocational and technical training excellence. "It was a proud moment for me," recalls

Chef Michael. Who better to receive this award than someone who understands the value of teaching.

The second teaching position was at the Butlers Wharf Chefs school in London. Ron Hilvert the Managing Director and co-founder of the Emirates Academy, approached me to become a chef lecturer.

"I set myself a 5-year work plan when I came here in 2001, and the rest is history," he says, still in awe of the progress of the industry. "In the end, you have to believe in yourself and stay focused, and that's what I recommend to my students," he confides.

As much as he knows the right blend of old and new to add to his teaching, he is a bit of a traditionalist. Having his first position at Claridge's, London

in the environment of a classic French kitchen with 120 chefs, the sink-or-swim situation was the basis of his approach still to this day.

What sets him apart from staunch traditionalists is his open-mindedness to innovation and embracing technology. "I believe in doing things the right way. It is important to preserve certain traditions; otherwise, they will be lost. However, I also appreciate those who innovate and push boundaries in their fields. Although it's not my area of expertise, if I need to take risks, I will do it the right way. So, I consider myself a forward-thinking traditionalist!

Chef Michael has spent a lot of years judging culinary competitions. Aside from judging right with principles, he advises young judges to first gain a comprehensive understanding of cooking in various categories themselves. Having been a competitor himself for many years.

"If you are going to judge a specific class, make sure you have experience in that area. Even if a participant doesn't win gold, they deserve to have their performance discussed and receive recommendations. But if you haven't done it before, it undermines the



When you return to the educational facility where you were trained, you see it in a different light. It was a great experience

value of your own advice," he explains, recognizing that it may come across as harsh to newcomers.

MAKING A DIFFERENCE

"Once you become part of the culinary community, it feels like a close-knit village where everyone knows each other. If you

genuinely enjoy cooking, pursue it. This industry offers countless opportunities for chefs, the world is your oyster!

Just as Chef Michael is peaking at the right time, so is the Guild. His involvement with the guild is not just limited to being part of competitions and meetings; he has signed up to do more sessions at the ICCA for their scholarship program, a testament to his dedication.

"One of the greatest initiatives by the Guild was promoting Emirati cuisine through competitions. Instead of just looking at it on buffets, you can be a part of it and make something using Emirati ingredients."

Now in semi-retirement, but not finished yet, having launched his new consultancy company, MK Culinarian, which offers consultancy services relating to - kitchen



“

if you do something and do it with a positive attitude, then it is a great platform. You compete to win and enjoy the process. Ask questions, learn

training, menu development, food safety and hygiene training, education, and more. (<https://www.michaelkitts.com/>)

I had concerns about finding work when I first started, but once you complete one project, 15 more come your way, and it has been exciting ever since.”

He resides in Dubai with his wife,



Deborah, who keeps him focused at work and in life. “We work together. She keeps my diary and all the emails, and she is a great support to me. I could not have achieved what I have without her.”

During his time in the Middle East, he has conducted a multitude of culinary programs for renowned hotels, and in 2021, he was honoured with the City & Guilds fellowship for his exceptional accomplishments in the industry. For the aspiring chefs making their way, he recommends active involvement

in competitions as a healthy way of learning and meeting new people.

“Some chefs feel competitions are a waste of time, while others disagree. For me, if you do something and do it with a positive attitude, then it is a great platform. You compete to win and enjoy the process. Ask questions, learn.”

Chef Michael's continues to thoroughly enjoy his time here in Dubai and sure we will continue to hear about his culinary journey.



WHERE CULINARY MEETS NEW AGE



"Young chefs should be like sponges, filtering and absorbing everything right and leaving out the wrong," says chef **Islam Ezzat Mohamed Masoud**, Chairman at the ECG YCC.

Currently, the Emirates Culinary Guild Young Chefs Club (ECG YCC) is teeming with innovative plans for events with a hubbub of excitement as new members join the core committee.

At the club's helm are President Chef Fay Abreo, Chairman Chef Islam Ezzat Mohamed Masoud, and Roberto Fortuno as the General Secretary. "Earlier, we had no one from Abu Dhabi on the core committee. But now, Chef Hillary Kajuku serves as the Liaison Officer, while Chef Deshan looks after the administration department. They share our goals in Abu Dhabi for the events and even take care of the required arrangements there," says Chef Islam Masoud. Chef Subita Shrestha, Chef Kareem, and Chef Mary Grace have also taken part in the core committee and are in charge of Communications.

With nine key members now in the core committee of the club, it intends to help the young chefs gain insights into the state of the hospitality market. The club members, who could be anyone until age 28 or hold the position of chef de partie or younger, can join to see what's new in the kitchen and visit the factory to observe production, marketing, and facility operations. Although Chef Islam does not fall under the umbrella of a young



chef, he actively contributes to providing guidance and support to upcoming chefs.

"The club organizes offline and online projects for the whole year, bringing together young chefs in the UAE to share their experiences and develop their skills. We work under the direction of Chef Raghu Pillai, who is in charge of the core committee along with Chef Fay and the other core members."

The plan for projects and workshops is not a one-person decision; the entire group of members weighs in on what visits could be tailored as per trends.

"We ask the young chefs about their areas of interest. If a chef mentions they are short on pastry training, we keep baking workshops on the list. Based on

that, we take advice from senior chefs and then connect with our Emirates Culinary Guild partners for industrial field visits."

After going through the tedious process of organizing events and taking time out of his intense routine to be part of these productive workshops, he has only one piece of advice for the young chefs: If anything is organized, try to be there.

"Try to rearrange the schedule and attend the events for at least two hours; don't just think about the distance or location; it is more than that; it is about learning and making personal and professional connections," he says, drawing from his own experiences attending workshops and making connections in the culinary industry while he was in Egypt.

Chef Islam has all the ingredients to take on the tasks of the YCC as well as those of his restaurant. As the sous chef at ZURI&GO, a restaurant at the five-star Treppan Hotel and Suites by Fakhruddin, he handles all the responsibilities of an executive chef.

Of late, he has been catering an international menu with five-star quality with a touch of Arabic and Indian. "The big challenge is to curate a menu for guests looking for reasonably priced, quality food. That's when food costing comes into the picture, where I and my team discuss with the suppliers about the product prices, and we revise the changes accordingly," he adds.



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Nine years ago, Chef Islam boarded his culinary flight, initially working in his native country, Egypt, where he learned to serve 3,000 guests daily. Subsequently, he did multiple stints at Hilton, Radisson Blu, and Movenpick properties.

In his brief domestic stint, apart from exhibiting his mettle with the knife, he knew the merit of making opportunities count. If anything, he became a lot more venturesome in terms of playing textbook culinary shots, which led him to bag a role in Dubai at Caesars Bluewaters in 2018.

Dubai moved at light speed. Once, with a ringside view of the dazzling epicurean city, Chef Islam connects with the young chefs who today voice out more than ever on what they want to stay ahead in the industry. "In light of recent breakthroughs in the f&b sector, chefs are keen to explore new techniques and products and stay updated not only through social media but even through practical ways. It's not only for competition; they want to go above and beyond," he explains.

Being an avid competitor, he knows staying on top of trends helps in competition. Young chefs joining the YCC will attend more than just demos or field trips. According to Chef Islam, it is more about community, competition,



connection, and learning. From innovation to leaving behind old-school plating to sticking true to dish taste, he has learned quite a few lessons over his competition experience.

This is why the ECG YCC club plans to push for competitions for future chefs, giving them a platform to showcase their abilities and catch the attention of more experienced cooks. "Young chefs should be like sponges, filtering and absorbing everything right and leaving out the wrong. Keep learning and practicing. This would help you not only during your competitions but even in the kitchen. We have a young chef, Shayan Viranga from Caesars Palace Bluewaters, representing the UAE in Singapore. He has excelled in competitions and the professional kitchen owing to his commitment to constant learning and skill development."

The rising boomerang of culinary trends in ever-changing times has left many young chefs with the most pertinent thought: How to create dishes that connect with people? This one aspect is highlighted in the guild with a theme not discussed often: the progress and cooking styles of aspiring chefs. "We have over 200 members in the club, with young chefs now more interested than ever before," adds Chef Islam.

With workshops that go beyond field visits, the core team engages members through various activities, including competitions like black box challenges. In their last field visit to Abu Dhabi for the Potatoes USA, they not only learned the production process but also different ways of putting potatoes on the plate.

"Normally, the number of people in one session is determined by factors such as place and company guidelines. The workshops organized by the club have gained significant interest, with over 30 members participating per session. For upcoming events like the Master Baker and Egg Station, there is even a waiting list of enthusiastic members eager to learn and engage with the studio and demos," explains Chef Islam, who works closely with the core team members and Chef Raghu Pillai to organize them.

From talking to partners and sharing culinary literature with young chefs to managing session sizes based on company guidelines, he takes on multiple tasks to support the young chefs. After all, he understands their aspirations, having once been in their shoes.





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November 2023 **Gulf Gourmet**

AN APPETITE FOR SKY

Chef **Alan Orreal** measures the depths of his career trajectory, from coming of age in the divergent food scene of Australia to whipping up flight meals, taking his turn towards integrated resorts and theme parks, and trailblazing at Worldchefs and Emirates Culinary Guild. His fixation on his passion made him oblivious to the fact that, in the years to follow, he became one in a million in the industry



In the past, becoming a chef meant you were one for life, but that is no longer the case

Flight meals often encounter discerning skepticism as passengers contemplate whether they can transcend the dining experience even at high altitudes. Fairly enough, orchestrating thousands of meals throughout the week without missteps is a tough nut to crack. Nevertheless, Chef Alan Orreal is out to redefine gourmet airline cuisine, and connoisseurs of airline food would be intrigued to discover how he plays his part in a team that pioneers new industry standards for catering at cruising altitude.

As he and his team elevate the standard of in-flight catering, it seems as if he has gleaned inspiration from a poignant Walt Disney quote: All our dreams can come true, if we have the courage to pursue them. The allusion is not purely in virtue that Chef Alan Orreal possesses, as he spearheaded the enchanted Shanghai Disney Resort or currently, he has reached rarified heights



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of Emirates Flight Catering as the Senior Vice President Culinary; instead, it underscores the stellar advent of the Chef who took these words to heart.

A Chef with a career marked by wars and conflict, roller coasters, and flights, he has accomplished a great deal, earning accolades, medals, and even the position of Vice President of the Emirates Culinary Guild. However, his path to

becoming a household name in the gastronomy domain began far from his voyage to the skies and lights of theme parks, it began all the way back in his homeland, Australia.

The Sunshine Coast in Queensland lies 100 km north of Brisbane, its countryside dotted with hideaways, a sun-kissed sandy coastline, and national parks. Having a beautiful childhood there, aroma wafting from barbecues prepared by uncles and dishes cooked by aunts and grandmothers that were extolled at Christmas, 8-year-old Alan learned the power of food to bring people together.

If not a chef, young Alan considered composing music, however the allure of the kitchen was too strong, and so to it he went. Unlike the conventional path of individuals who pursue courses and complete them during their apprenticeships, his odyssey into becoming a professional culinarian took a distinctive course. He enrolled in a





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pre-vocational course and had a group scheme apprenticeship lined up. This allowed him to start cooking on day one.

"I completed my education and apprenticeship in Queensland, and shortly after I moved to Melbourne, where I worked at three hated (based on the Australian Food Guide system) restaurants with amazing culinarians, this was a fortifying moment in my career" he says.

The ascend from chef de partie to sous chef came after five years of honing his craft and mastering how to be a team leader. Pretty quickly after, he moved to Adelaide to work for the governor's mansion. The former mansion was transformed into a convention center, where he and his team did countless events throughout the city's calendar.

Pondering how to advance his career while working in hotels for large organizations, he realized that the underpinning elements of the foundation took precedence over the frustration



Just like how you eat your way out of a problem, one spoonful at a time

of the slow progress. Without a solid foundation, career progression may be hindered as one rapidly advances. He quickly adds, "It is crucial to avoid finding yourself in a position where your skill set is inadequate. Therefore, continually enhance your skill toolbox. As for me, by the time I became an executive chef, I had a lot of experience, which was useful because I had to cross the seashore and head for Taipei."

He was flummoxed, looking back at the early 90s in Taiwan when he went several days without seeing a single foreign face or speaking English.

Even though he was not fluent in Mandarin, the demanding space sparked the epiphany that he was capable of surmounting any obstacles independently. Once he immersed himself in the culture, he acquired proficiency in the language.

Before long, a friend approached Chef Alan about a Chef position in his new restaurant in Singapore. During their conversation, he inquired about his preferred cuisine choice, to which he proposed Moroccan, which was a hit in Australia at the time. Despite apprehension about its potential success in Singapore, Chef Alan went on to introduce new and updated dishes to the concept. As Virgil wisely noted- "Fortune favors the brave. The restaurant's innovative concept garnered prestigious accolades, including the Most Innovative Cuisine Award.

DON'T JUST FLY, SOAR

Come 2001, Chef Alan connected with Chef John Sloane, who had a Development Role at Singapore Airlines, and shortly after, he found himself at Singapore Airport Terminal Services Limited (SATS), a company providing in-flight and airport catering services.

"In the beginning, I wondered what I had done to my career as I didn't know it all worked or what to do, it just seemed so big. Then little by little the logistical pieces fell into place, and I gained a clear understanding of how the business worked and contributes to the betterment of food at altitude," he recalls about his initial days.

His culinary curiosities brought him unique experiences. At the height of global travel, he had opportunities collaborating with an amazingly talented team of Chefs at SATS and the international culinary panel of Chefs to rustle dishes that would be served on flights at 35,000 feet. It was the golden age for airlines and for Chef Alan. The science of in-flight meals was shaping to deliver an enhanced sensory experience





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in the sky, and Chef Alan was chipping into his team's endeavors, testing flavors and dishes in a pressurized cabin within the state-of-the-art kitchen facility.

Developing dishes for a large kitchen entailed Chef Alan focusing on breaking down tasks into manageable chunks and the building of training materials. "Just like how you eat your way out of a problem, one spoonful at a time. I was surrounded by great culinary leaders and colleagues—food scientists and food technologists—whose expertise guided me in many ways, from learning different aspects of food science to dealing with manufacturing at such a large scale," he adds.

Four years passed, and he found himself with responsibilities in a destination that had not been a part of his initial choices. It was a gamble for him to lead an opportunity in Sri Lanka, which was reeling from the tsunami and civil war.

Yet, as soon as he arrived in Sri Lanka, he not only took up the role at Sri Lankan catering services but also led the team to start-up the new international flight kitchen designed at the Bandaranaike International Airport. The verdant



scenery, hospitable community, culture and history of the island nation made him fall in love with it, and so he stayed there for five years rather than the original two that was planned.

"Life was vastly different and challenging. I was coming from a homogenized, purified setting in Singapore to a developing country at war with itself. At times, the airport was attacked, artillery was fired, fighting intensified, and this was just part of living through a civil war. But I loved putting myself in an uncomfortable zone to acclimate myself to their real culture and food," he explains.

If the professional tasks were not

enough, he invested in the betterment of the community by taking on the mantle of assisting in and supported the building of a small hotel Culinary school under the leadership and guidance of the Sri Lankan Chef Guild in the southern part of the country, which was most affected by the tsunami.

"We (the Chefs of the Guild) assisted many kids, young men and women, who had suffered unimaginable loss from the tsunami and lacked some guidance and opportunity. I would drive down to the stunning untouched beach of Tangalla Bay every other weekend to spend some time, give them training, and make them industry-ready. The Chefs Guild of Sri Lanka always worked at the

grassroots level to support the country, and it was a great privilege to play my small role to be a part of this."

Ever since his relationship with Sri Lanka has evolved into a never-ending commitment. Even as he moved provinces, embarked on extensive travels, he had returned to the country on multiple occasions.

So far as testing the limits of intellectual curiosity is concerned, he was already straddling the precipice of the unknown. An opportunity to assuage his yearning for extensive operational expertise occurred when he was offered a job back in Singapore, only this time as the Director of Food and Beverage Development at the Resorts World Sentosa. In this new capacity, Chef Alan took the reins to oversee and drive the menu concepts that initially involved Universal Studios then spread further across the resort. He planned menus, collaborated with designers, many general contractors and project



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managers for this large pre-opening project, and developed a team to make the kitchens operational.

During his tenure, he also served as a host and judge of the reality television series 'The Big Break' which provided education and training to underprivileged teens. "We worked with NGOs across southeast Asia. In every episode, the

students learn a new skill from fantastic Chefs at RWS. They were sent home with a stipend to determine what they wanted to pursue further to improve their education, the shows' purpose was less about creating young passionate Chefs and more about actually changing their lives in a positive way" he says on the project where he contributed to creating a change in the community.

Despite the fast-paced nature of the industry, he remained loyal to his job, and determined to see his projects through to completion. The production planning for 6 million meals per year across multiple outlets at Resorts World tapped into Disney's ear, signaling another default setting to happen in his life. "And when Disney calls you, you get on the plane," adds Chef Alan.

A WHOLE NEW WORLD

Chef Alan joined the Shanghai Disney Resort as a Culinary Director, commencing the entire process anew. A lot of similarities bear between his consecutive



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stints in Singapore and Shanghai. Both locations involved construction and site development. In such cases, Chef Alan recommends starting with blueprints and talented people.

Disney's vision of character and storylines inspired the design of different kitchen spaces and menus with the amazingly talented and vastly experienced team from the US and then hiring the right people for the job. "As an example, If the land was based on Pirates of the Caribbean, it was designed with a Caribbean concept and barbecue menu. This is how we develop menus for the entire resort in some 18 months and then spend another year in construction and refinement."

Within three years of pre-opening and five years of operation, he looked after a total of 13 restaurants, a central production facility, 11 kiosks, 34 outdoor vending locations, and hotels that served over 11 million meals a year.

The freedom to tweak cuisine as per the theme was another factor that contributed to the charm of planning elaborate meals. "The team was very collaborative, where everyone had a say,



If your ideas were justifiable, they were supported, but if not, the team would offer advice and work with you to revise them. They were always transparent and professional

which allowed you to be creative and at the same time have the opportunity to sell your story. If your ideas were justifiable, they were supported, but if not, the team would offer advice and work with you to revise them. They were always transparent and professional."

Like many across the world, the pandemic brought with it a moment to pause, reflect and in Chef Alan's case, change course. However, the odds with the lockdown ultimately played in his favor as he got the role of VP of Culinary

at Atlantis Paradise Island in the Bahamas. "It was a difficult decision, as Shanghai had become a second home to me. However, I moved with my family's best interests in mind."

The ocean-themed estate housed a 7,100-yard golf course, five hotel towers with 3,000 rooms, and 36 F&B outlets. The 18-month stint gave him the vigor to make decisions with a visionary CEO and senior VP, to bring fresh concepts, and move forward.

SKY'S THE LIMIT

It was in the early months of 2023, when Chef Alan received a call from Emirates Flight Catering, conferring, and offering him a uniquely tailored position, seemingly crafted for his skills and decades of experience. As the Senior Vice President of Culinary, he is entrusted with developing business-wide culinary operations. "It is amazing and humbling all at once to work with a seasoned team of professionals that aims to foster an atmosphere that is world-class, on-trend, and approachable for its guests," he adds to his current role.

Meanwhile, the city is not new to him. Having made recurrent trips to Dubai

for competitions hosted by the Emirates Culinary Guild, Chef Alan still cherishes his first visit in 2002. He has been a member of the guild since 2013. As the headliner in the guild scene, he is helming the role of Vice President, which keeps him busy on the ground. "The guild has taken a leading role in promoting the growth and education of young individuals, making it a natural step for me to be more involved."

He has also been a active member of Worldchefs since the inception of a Young Chef forum created by Mr. Billy Gallagher. When Chef Andy Cuthbert stepped down as Chairman of the Young Chefs Development Team Committee, the baton was passed to Chef Alan. "Worldchefs provides abundant resources to help young chefs in the right direction for education, facilitate their participation in competitions, raise awareness about the committee, and foster professional connections. It has been an immense privilege in my career to collaborate with Chefs from all over the world, establish a network, and nurture future leaders."

After delving into multifaceted positions, Chef Alan has a birds-eye view of how the industry is shaping. Perhaps this is why he views automation in a different light, as a tool that could take part in developing components of the dishes. Yet, he stresses that it boils down to a chef's efforts to preserve flavor and creativity that brings it all together.

His optimistic approach is inspiring in a culture where amidst the muddle of technologies, a chef's importance is at the altar. "In the past, becoming a chef meant you were one for life, but that is no longer the case. Many reputable companies in the industry now offer the opportunity for chefs to transition into management positions, eventually becoming general managers. By spending time in the front office, they gain a holistic understanding of the revenue-generating aspect of the business."



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Notably, he has received prestigious trophies and medals from various culinary events, including an honorary Distinguished Professorship by the esteemed Shanghai Institute of Tourism, as well as Judging at the 2016 G20 Summit Culinary Competition and the Worldchefs Presidents medal for his outstanding contribution to Young Chefs.

A life replete with unexpected locations and consecutive wins led our curious ears to know his plans for the penultimate chapter. The burgeoning F&B industry has solidified his commitment to staying in this place for the foreseeable future. "Emirates Flight Catering is growing fast and is making itself future-ready. Eventually, the growth of Dubai could lead to the new airport at some point. And so to be future-ready means: that we have strategic planning in place, the governance necessary to continue to grow. This also means adopting new emerging technologies like AI and modernizing operations. It's an exciting time to be in the company and to witness the growth in this region," he mentions of his future plan, adding that one can feel the electricity when they live here in Dubai and the wider UAE.

Chef Alan's career from Australia to Dubai has been nothing short of extraordinary. Above the blue yonder, in the world of in-flight dining, he has carved a niche for himself. He has underlined that dreams could be within reach, only if you have the courage to pursue them.



Chef's secret
ingredient!



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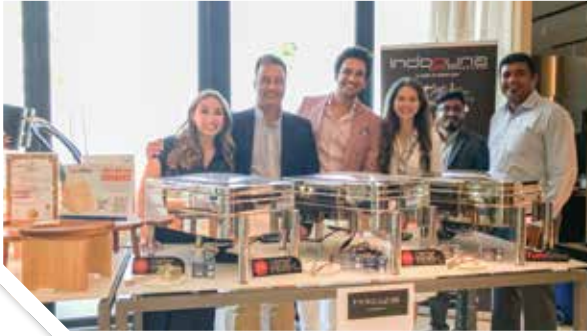


The Guild Meet

October's guild meeting was hosted in the Northern Emirate of Ras Al Khaimah at the Intercontinental Hotel and Resort, and we thank Chef **Nicolas De Visch** and his team for organizing a great event where we were able to share new products and updates with our corporate partners and members



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OUT OF ORDINARY

A chef who is at the top of his baking game and has accrued skills beyond what a resume can show

In a spacious office, an employer sits across from the table, crammed with a stack of resumes, when an employee enters for an interview, clutching a diligently created curriculum vitae. A qualifications page that determines what holds next for the candidate.

In a world where success is measured by the contents of a CV, there exists a living paradox: someone scaling great heights without ever jotting down his milestones. Indeed, curiosity abounded. It's not like Chef Thomas Arakkal Ouseph didn't happen to need one, but it's food for thought.

The production manager of one of the oldest bakery and confectionery brands in the UAE, Chef Thomas Arakkal Ouseph, currently takes charge of the complete artistry division of Mister Baker. Over the past 28 years, he has been involved in production planning, providing quotations, and working closely with his team to ensure timely product delivery.

"Mister Baker has been here for 30-plus years. I joined the company in 1995 when it ran its first store at the Al Karama branch. Since I joined, I have witnessed the establishment of a new branch each year. Soon, we will open the 29th branch," explains the 55-year-old, elaborating that whenever a branch opened, he was sent to set up the kitchen, a task that typically took him at least three months. He worked at almost all of the branches before returning to Al Karama.

Contemplating the expansion of the



From a staff of 8 when I joined to the now 350+ staff, we look out for one another as family. They look up to me as a big brother

operations, his recipe for steering his team of 35 has happened due to two things: experience and technical acumen. He expresses that while turning an idea into a product comes with experience, technical understanding helped him estimate the time required to fulfill orders based on facility operations.

The ever-increasing market demands and what chefs expect often do not align. However, Chef Thomas's personal relationship with the team has helped him strike a balance to curate a collaborative environment that does the impossible. Good management that gives creative freedom is also an essential cog in the machine. "From a staff of 8 when I joined to the now 350+ staff, we look out for one another as family. They look up to me as a big brother, and I know that if I told my team to do anything, they would do it immediately. And I find it tough to let them go."

What he holds dearer than having a

positive work environment are chefs who take their work seriously and have an extra touch of dealing with pressure and deadlines. A comprehensive training process that includes baking, layering, filling, ideating for decoration, and artistry skills is put in place for the new chef who enters the doors of the production facility. In new chefs, he seeks the knack to cook and maintain hygiene and the ability to captivate with their confections.

With years of experience behind him, he highlights that the industry is rarely dull. When young chefs approach him about the abundance of opportunities in this sector, he is quick to reassure them about the appeal of the chosen career path. "During my time, chefs had a limited chance to learn at work, but now talented chefs have the opportunity to grow and make a tangible impact by working with seniors and learning from them."

WHAT'S NOT TO LOVE ABOUT CAKES

If one zooms into the state of Kerala on Google Maps, one can see a symbolic outline on the north-east of Kochi. This dotted outline, regarded as Thrissur, the cultural capital of Kerala, is where Chef Thomas spent his formative years.

Though we have a chef wave nowadays, back in the day, Chef Thomas's parents were not too fond of his son's idea of putting long hours in the kitchen rather than taking a conventional profession. However, he had a passion for uncovering the creativity that happened behind the displays of glass showcases in the bakery shops. The family eventually caved into

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I don't have any big wishes in life; I can adapt to any situation as long as I have water and oxygen from plants



the dream. Around the mid-80s, he joined a three-star hotel.

"One of my cousins and a neighbor were employed at the Casino Hotel on Willingdon Island in Kochi. They consequently asked whether I wanted to join. It started with assisting in the South Indian kitchen there, finishing the shift, and then helping chefs in the bakery."

Not tethered to any specific style, he proved to adapt to any culinary situation, whether it be hot or cold. Soon, the next place to put icing sugar on cakes came within the hotel's cold kitchen, which, during that period, was renowned as one of the best bakery kitchens in South India. "The hotel's executive chef noticed my six-month-long enthusiasm for baking and desire to aid pastry chefs, and then he asked me to join the bakery team," adds Chef Thomas.



A confectioner has endless learning possibilities. Ninety percent of the designs are new. Whenever a new cartoon is launched, we make cakes around it for children

The head chef of the hotel possessed a wealth of expertise, and it was tricky for many cooks to secure a chance to work with him, but Chef Thomas was lucky.

"It was a difficult time for me because I was the youngest member of the team, only 17 years old, and I worked from 8 to 5, setting up premises to ensure that everything was ready for the chef when he arrived," he says on his shift, which ended up being longer because he worked harder to learn everything he could.

After spending nine and a half years learning every nook and cranny, from hygiene to variations of flavors, he got a chance to interview for Mister Baker. Mr. Lokesh Fotedar (Owner and Managing Director at Mister Baker) and the panel conducted interview rounds when Chef Thomas was away from town for a vacation. And now, letting the cat out of the bag, the mystery of living without a CV enters the picture.

"The interview panel had struggled to find the ideal candidate. When I



returned to work, I received a call to try my hand at the trials. So I finished my duty and just baked one cake during that trial. Luckily, I was selected, and the management at Mister Baker informed me that I could work there for three months and then return. But here I am, working and staying longer than anticipated, coming from a kitchen background with no CV."

Unexpectedly, when 26-year-old Thomas first came to Dubai, he was quick to swim the tide. Mister Baker, since then, has seemed like Kerala. "The project load was triple what I did in Kerala, where we occasionally worked close to 16 hours, but I did not feel stressed because of the relaxed atmosphere, monthly meetings, and celebrations."

Baking cakes involves fulfilling clients' expectations when they entrust a chef with orders for special occasions. That's why he advises his team to approach cake-making as if it were for their own loved ones' birthdays or anniversaries, aiming to avoid mistakes and create memories that last a lifetime.

Inspiration for designs comes from new trends and following the market. But when most of the plated combinations are something one may have tasted, it ends up being taxing to bring something new to the ubiquitous. "A confectioner



You are creating something new; every design and every recipe could be new

has endless learning possibilities. Ninety percent of the designs are new. Whenever a new cartoon is launched, we make cakes around it for children. You are creating something new; every design and every recipe could be new," he swiftly counters.

Chef Thomas slips in an anecdote about his share of unconventional designs that revealed infinite invention potential and the rough patches in confectionery. "We received an order to create a 39-meter-long cake to celebrate the 39th National Day of the UAE. What made it tough was not having the facility to fit the long cake. Planning further drove us to create a section of one-by-two-meter cakes, connecting them and finishing it with icing on the site."

PLANT, PASTRY, AND A PLAN

Chef Thomas got married in 1998, and his wife has been a source of strength in his trials and tribulations. The duo

are proud parents of two sons; the elder is pursuing a B.Tech. in mechanical engineering, while the younger one is preparing for higher studies in Germany. The world outside cooking is foreign to him. He admits that even off duty, his mind is dedicated to the kitchen, thinking about orders, quality, and planning for tomorrow.

Almost five years ago, he struck upon an idea to work on an agricultural venture around nutmeg and coconut trees in his hometown. Coming from a farmer's family, he felt destined for a life of plant penchant and non-earthly pursuits. "I don't have any big wishes in life; I can adapt to any situation as long as I have water and oxygen from plants," he explains the reason behind his plans for farming after retirement. For the time being, walking off into the sunset of cultivated land is paused by the radiant rays of the underway projects of Mister Baker.

As opposed to some of his peers, who frequently change jobs, Chef Thomas relishes the trust that he has in his workplace. Time and again, aspiring chefs are given pointers to love their job, but Chef Thomas suggests loving the art and the kitchen. "That is also where satisfaction lies. When you prioritize the workplace, the company will also care for you."

BERRIES & CHEESE

CREAM CHEESE MOUSSE

Gelatin sheets	10 g
Arla Pro whipping Cream 35%	10 g
Vanilla Extract	1/2 t
Granulated Sugar	260 g
Water (cold)	80 ml
Egg Yolk	140 g
Arla Pro whipping Cream 35%	500 g

Method

- ♦ Bloom the gelatin in cold water for 5-7 minutes.
- ♦ Whip the heavy cream and vanilla

extract to soft peaks and set aside.

- ♦ In a saucepan, combine the sugar and water. Using a wet pastry brush, clean all of the sugar crystals from the sides of the pan to prevent crystallization.
- ♦ Place the pan over medium-high heat and cook to a soft-ball stage, 235–240°F (113–116°C).
- ♦ Meanwhile, in a mixer fitted with a whisk attachment, whisk the egg yolks until light and thick.
- ♦ As soon as the syrup reaches the soft-ball stage, with the mixer running, slowly pour the hot syrup down the

sides of the bowl into the whipped egg yolks. Don't let the syrup hit the whisk attachment. At this point, the mixture is called *pâte à bombe*.

- ♦ Melt the bloomed and drained gelatin and add it to the *pâte à bombe*.
- ♦ Whisk until the *pâte à bombe* is slightly warm. Add the cream cheese to the *pâte à bombe* mixture and whisk until smooth, scraping down the bowl as necessary.
- ♦ Fold in the whipped cream.

LEMON CURD

Lemon Puree/ Fresh Lemon Juice	113g
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Fresh Lemon Zest	1 pcs
Sugar	94g
Whole egg	187g
Butter	75 g
Gelatine	2.5 g

Method

- ◆ Bring lemon puree, fresh lemon zest, and sugar all together in a pot to a boil.
- ◆ Add the whole egg to the boiling juice. Leave it on the stove and bring it to a boil, but keep on constantly stirring.
- ◆ Once it is boiling, take it off the stove and fill a bowl.
- ◆ Add to the hot mix and mix with a stick blender until fully emulsified. Fill in a clean, sanitized plastic container, cover the top with cling film, and keep in the refrigerator.

ALMOND SABLE

Flour	250g
Icing Sugar	90g

Arla Pro Butter	120g
Almond Powder	30g
Whole Eggs	60g
Salt	2t
Vanilla Paste	1t
Cocoa butter	25g

Method

- ◆ Mix all the ingredients and spread them between two baking sheets. 2 mm thickness. Freeze, cut into 10 x 5 cm rectangles, and bake on a perforated mat.

RASPBERRY JELLY

Raspberry Puree	400g
Water	100ml
Sugar	100g
Lemon juice	10ml
Gelatine	10g

Method

- ◆ Boil the purée with sugar, remove from heat, add soaked gelatine, add

lemon juice, and spread the jelly on a greased tray.

Assembly

- ◆ For the cream cheese mousse, make a cylinder with guitar sheet, and close one end with tape. Place it in a jar and support it by filling it with sugar. Pour in the cream cheese mousse and fill it to the top. Blast freeze and store in the freezer.
- ◆ Place the cream cheese mousse on top of the jelly, roll it to cover the cylinder with jelly, and cut it into 9.5cm in length.
- ◆ Place this on top of the pre-baked sable base, and decorate with crème chantilly, lemon curd, fresh raspberries, or lemon cake pieces can be added to enhance the mouthfeel(optional)

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HIGH-PACED HILLARY

Like a long-distance runner on the track, conscious that there are no easy shortcuts to running from 1km to 30km overnight, Chef **Hillary** knew he could not bypass the learning curve if he wanted to unfold the true meaning of cuisine. His life was molded into a series of thrilling sprints and trying marathons laced with unanticipated turns and rewarding victories

There are no second thoughts about the fact that Kenya is home to some of the best marathon runners in the world. A big kahuna for running champions, from Kip Keino and Eliud Kipchoge to Brigid Kosgei, Kenya's Rift Valley region is known for churning phenomenal runners.

Yet, when asked about the Rift Valley's claim to fame, Hillary Kajuka Alumasa, a native of the northern part of the Rift Valley, surprises us with his response. "Maize production," he proudly declares. His choice to associate the region with food stems from his childhood experiences.

Unlike many other gifted athletes of that region, he settles for a different field, picking a culinary path that is no less than a marathon. An endurance test, the kitchen served as his racetrack as he pushed forward in the art of cooking while striving to outpace the wind.

For the past two years, Chef Hillary Kajuka Alumasa has been working as a junior sous chef at the prestigious Royal M Hotel & Resort in Abu Dhabi, carrying out multiple operations at the main kitchen and lending a helping hand whenever needed aside from his assigned duties, a trait he inherited from his uncle as did his propensity for cooking.

As a private chef, Chef Hillary's uncle



Back home, we primarily spoke English, and as I encountered people from various backgrounds, there were language barriers. Often, I had to resort to signals when in a hurry. At that point, I realized I needed to further my education

experimented with fusion recipes, creating unique and exciting dishes. During his holidays, a teen Hillary would visit his uncle, eagerly anticipating the discovery of new flavors. By this point, he was keen on cooking and enrolled himself in a one-year culinary school.

While in school, he received a solid grounding in the fundamentals, from a deeper appreciation for the demi glaze to how to craft sauces from scratch instead of relying on store-bought alternatives. It helped him realize there was no such

thing as a shortcut in the kitchen. Armed with his diploma, Chef Hillary secured a position at a local hotel and, within a year, was selected as a commis at the Crowne Plaza Nairobi.

Dubai raised its hands next, with its dynamic, demanding kitchens set to push its limits further. "I came to Dubai in 2014 under a subcontract to work at the Dubai World Trade Center, and the completely different, massive, full-production culinary operation was really challenging yet a rejuvenating experience."

Even though the extensive tasks gave him the confidence to take on any challenge, he remembers struggling with understanding and effectively communicating with individuals of diverse nationalities.

"Back home, we primarily spoke English, and as I encountered people from various backgrounds, there were language barriers. Often, I had to resort to signals when in a hurry. At that point, I realized I needed to further my education," he reflects. And then came a moment when he took a few steps back to get a running start and sprinted towards building his skills to propel himself forward.

A NEW LEG IN THE CULINARY MARATHON

The other side of working at the Dubai

World Trade Center was the light of competition. It was a watershed moment for him when he observed that young chefs at the competitions had swaths of impeccable talent and a good grasp of cuisine. Determined to truly comprehend the essence of fine cuisine, Chef Hillary enrolled in a six-month course at the renowned McQueen Culinary School.

Unabated, he attended school from 9 a.m. to 3 p.m. and fulfilled his evening shift at the hotel. He had a hard time, he admits, but he got the courage through his mentors, executive chef, and colleagues.

Much like the alluring aroma of sizzling bacon or freshly baked soufflé, his remarkable talent for food was not overlooked. It caught the attention of Chef Uwe Micheel, who saw the real potential in him.

"After witnessing my abilities at school, Chef Uwe approached me with an opportunity to join him at the renowned Radisson Blu, Dubai Deira Creek," he reminisces. Upon joining, he underwent cross-training in the buzzing main kitchen while trying his hands at different cuisines. With Chef Uwe as his mentor, he took a step toward competitions and started participating.



If you only stick to the same routine of eating, sleeping, and working, you won't gain anything extraordinary

Calling the competitions a transformative learning experience, he participated and emerged victorious, claiming a prestigious bronze medal in the 2017 Gulf Food competition, followed by additional accolades, including two bronze and two silver medals at the highly regarded 2017 East Coast Salon.

Just as a marathoner skillfully navigates his way through and hits all the right milestones, Chef Hillary started as a humble commis and steadily ascended through the ranks. Soon, he boldly decided to take a detour, bidding farewell to Radisson after two years.

"During a heartfelt conversation with Chef Uwe, I vividly remember his wise words: I understand your aspirations, Hillary, but I urge you to consider staying.

Go forth and explore, but promise me that you'll return," he says, recalling his trust in his talents, inspiring him to embrace new chapters in life while carrying his faith with him in every step.

Hot off the press from his recent stint, he was poised for another roller coaster, pointing out to explore uncharted waters and, in the literal sense, joining the cruise lines. Although the execution was not what he had anticipated, the demi-chef position gave him a broader perspective on the culinary world. "Compared to working in a hotel, the operations were simplified. For instance, if a fish cook was employed, they only had to focus on preparing fish or similar dishes."

This gave him little room for creativity and the feeling of working in hotels washed over him. He couldn't ignore his true passion, so he returned to the hotels, securing a role as a senior chef de partie at the Ramada Jumeirah by Wyndham (now Crowne Plaza).

As it turns out, the world came to a standstill due to the pandemic, which put to a standstill most hospitality operations. After only five months of working for Ramada, he moved between different properties of the hotel group before ultimately being suspended from work due to COVID-19 restrictions.

The pinpricks of securing a job in UAE in hospitality became apparent as Chef Hillary spent over two months searching without success. It was only the fire in his belly that brought him back to the industry swiftly, as he enrolled for a job as a private chef on an online on-demand personal chef service, Hey Chefs.

"I was confounded while working for Hey Chefs, as in just three months they approached me to take the senior chef de partie role," he adds on his experience. He did not look away; his heart took on the role of coming up with his own new menu, creating dishes as per dietary requirements, unperturbed by the interface he had never used before.



Nearly eight months later, as he carried on with the personal chef role, destiny reared its head. "I was catering for a client's party where the majority of guests were pleased with the cuisine, and several even remarked that my dishes had a home-cooked flavor with a restaurant twist," he recalls. Among the impressed attendees is the F&B manager of the Royal M Hotel, who recommended he come for the trials and interview. Following his success in trials, he was offered junior sous chef responsibilities.

BEYOND THE FINISH LINE

Did he ever feel the pressure of expectations mounting, especially in the teeth of COVID's chaos? "It was a bit tough after COVID, but I am still proving myself," he replies instantly. "When I joined, I was in charge of the butchery and main kitchen, overseeing five junior sous chefs. But now, we are down to two, and many of us are multitasking, which is a valuable experience."

Daily, Chef Hillary keeps a check on butchery- from production, order control, and consumption. He handles training, puts together rosters, supervises the cold kitchen, and even heads up all the documentation regarding HACCP.

Nevertheless, the real picture he paints is that he spent most of the time on the operation instead of only paperwork. His multicultural team sets the premise for his everyday tasks, which calls for him to be empathetic and intelligent. "From six in the morning until three in the afternoon, my hands are on the deck. I ensure that my stations are fully equipped and then work with the team to create exquisite dishes, ensuring everything runs smoothly."

Despite the demands of his job, Chef Hillary remains committed to maintaining a solid connection with the Emirates Culinary Guild Young Chefs Club (ECG YCC). As a core member of the club, he actively contributes to the decision-making process and helps organize events. If liaising with



I was confounded while working for Hey Chefs, as in just three months they approached me to take the senior chef de partie role

the suppliers for events is not enough, managing the database is also a crucial responsibility he takes on. He ticks another box by participating in the writing of brief articles on their visit.

Being a chef requires going through deep waters to accept oneself and what comes with the title. Chef Hillary is well aware of this, which is why he is motivated to constantly improve himself by making an extra effort to attend YCC

events. "If you only stick to the same routine of eating, sleeping, and working, you won't gain anything extraordinary. It is crucial to learn, invest, and push yourself to acquire new skills and stay ahead of the curve."

Back home, he had calibrated a plan to establish a casual dining restaurant chain that combines the elements of both fast food and fine dining—a unique idea that caters to a diverse group of guests and offers something for everyone. On the personal front, geography is playing spoilsport. His wife, who runs 3 to 4 businesses, however, supports him by every means, even if she is miles away from him in Kenya. Their strong connection transcends long-distance barriers.

So here is a 34-year-old who sounds like a marathon runner and spins plates like a pro chef. Like Eliud Kipchoge reaching his destination, will Chef Hillary cross his own finish line? It will be a race that we cannot miss.



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**Chit-Chat
with
Chef Carl**

Cuisine for a Greener Future

Smart Food Practices

Energy Efficiency: A Chef's Guide to a Leaner, Greener Kitchen

Hello, culinary comrades! Let's dish out some wisdom in this chapter on managing energy in our kitchens with a sprinkle of simplicity.

First, let's talk about kitchen appliances. They perform well when they are new or well-maintained. When they get old, they start burning more energy than a flame. Replace them with the ones wearing the 'Energy Star' badge if you need them.

Ever left your mixer plugged in while not in use? That's like leaving the oven on for a soufflé that's already risen to perfection. Even when off, appliances can be energy vampires. So, unplug non-use equipment and practice energy saving!

Refrigerators and cool rooms are not fans of 'open-door' policies. Each door opening will consume energy to cool down. So, keep things organized, or your fridge will run more than a marathoner on a carb-load. Broken door seals are the other vampire's bat,

small but draining up the energy juice relentlessly. Replace it ASAP!

Cooking timers are your best kitchen aid! They are the secret agents of energy conservation. Overcooking is not just a culinary crime; it is an energy offense, too!

Dishwashers are essential but heavy on resource consumption! Try to make a load of washing objects each time. Energy-saving? Yes! Money-saving? A BIG YES!

Lights—they can make even the humblest potato look like a Michelin-starred dish. But an unused lit room is like a hot pan without a steak—a waste! And while we are on the subject, swap those old bulbs for energy-efficient ones. They are the diet version of lighting—same brightness, fewer energy calories. So, go LED bulbs!

Air leaks around doors and windows are like uninvited guests; they let in unwanted air, making your HVAC work overtime. Seal those pesky leaks and insulate your kitchen. It's like dressing

your kitchen for the weather; it keeps it comfy and energy efficient.

By following these tips, not only will you save money but also contribute to a healthier environment. Remember, every bit of energy saved will make a big difference! So let's cook up some sustainability in our kitchens, chefs!

Chef Carl
From Sydney

Celebrating Alumni The ICCA Dubai Culinary Scholarship Program

Saaron Emimah John, Content & Communications Manager, speaks to Young chef Sanjay Saud, who shares how the ICCA scholarship helped him progress from a cook to a professional chef

The culinary world is vast, a delicious tapestry of flavors, cultures, and cuisines, and no one knows this better than Sanjay Singh Saud, a young chef from Nepal. Sanjay's story is a recipe of passion, perseverance, and a dash of boundary-pushing ambition.

In the heart of Nepal, nestled within his mother's humble fast-food hotel, young Sanjay discovered his first spark of culinary passion. Amid the symphony of sizzling pans, the tantalizing aroma of spices, and the bustling chaos of the kitchen, Sanjay found his calling.

His mother's kitchen was more than just a place of work; it was a stage where flavors danced and dishes took life. Here, beneath the glow of aged lanterns and amidst the chorus of clanging utensils, Sanjay found his culinary calling.

Sanjay's mother, a matriarch with an iron spatula and a heart of gold, served as his first mentor. Her guidance was as essential to his culinary journey as the spices she deftly weaved into every dish. From her, Sanjay learned the art of melding flavors, the rhythm of the kitchen, and the magic of turning simple ingredients into mouth-watering masterpieces. His uncle, a professional chef, guided him alongside his mother, who introduced him to the discipline and precision of professional cooking. This dynamic duo—his mother, the soul of



I felt a surge of gratitude, a sense of validation, and a rush of excitement all at once. It was like all my hard work—all those long hours in the kitchen—had finally paid off

his culinary journey, and his uncle, the guide to his professional path—initiated Sanjay's gastronomic voyage.

After refining his culinary skills in a Nepalese school and restaurant, he took his knives and ambition to Dubai. There, he started as a Commis 3 at the Movenpick Hotel Jumeirah Beach, quickly adapting to the new culinary landscape with an appetite for learning. His journey then took him to the Caesars Palace Hotel as a commis 2.

Sanjay's first taste of ICCA was at a cooking competition held at ICCA, where he assisted his chef friends. The heat of the competition, the thrill of live cook-offs, and the facility were a

culinary symphony that resonated with him. Intrigued and inspired, he started accompanying his colleagues to these live competitions. He also participated in the Young Chef Of The Year competition, sharpening his skills and feeding his passion. Sanjay's potential was quickly recognized by his mentor, Chef Arivu Ravi, and the course director of ICCA, Ms. Shanaaz, earning him a spot in the coveted scholarship.

ICCA was Sanjay's launchpad. "ICCA didn't just teach me to cook. They taught me how to be a chef," he says.

CULINARY TRANSFORMATION

ICCA was more than a culinary institution for Sanjay; it was a life-altering platform. Sanjay vividly recalls discovering he was selected for the ICCA scholarship. His face lit up as he described the overwhelming emotion of that moment. "I felt a surge of gratitude, a sense of validation, and a rush of excitement all at once. It was like all my hard work—all those long hours in the kitchen—had finally paid off."

The ICCA scholarship had a significant impact on his life. He shared, "Receiving the ICCA scholarship was like someone opening the door to a world I only dreamed about. It made me believe that I could make it." In just a few short months of his scholarship, he blazed through the ranks, soaring to the position of Commis 1. And he didn't stop

there. By the time his scholarship ended, Sanjay was bestowed with the title of Demi Chef. His swift climb is a testament to his remarkable talent, relentless dedication, and the life-altering education he received at ICCA.

From mastering international cooking techniques to exploring the delicate art of patisserie, Sanjay broadened his culinary horizons. ICCA's unique teaching style encouraged him to view the kitchen as a stage and instilled in him the courage, discipline, and artistry necessary to succeed in the high-pressure world of culinary adventure.

Sanjay is now on the cusp of becoming Chef de Partie at the Havana Social Club, Caesars Palace, Dubai, a restaurant specializing in Latin American and Cuban food, a coveted position that speaks volumes about his determination and culinary prowess. Sanjay also holds a gleaming collection of golds and silvers, each medal a symbol of a culinary battle won, a recipe perfected, and a jury impressed. Sanjay's piece of advice to the upcoming chefs is, "Work hard and be passionate. Whatever you do, do it from your heart, and keep practicing the techniques so you will remember them for life."

Sanjay Singh Saud's culinary odyssey, from a small kitchen in Nepal to the gastronomic landscape of Dubai, is an inspiring tale of dreams, dedication, and the transformative power of education. It's a vivid reminder that with passion, tenacity, and the right opportunities, the world can be your oyster... or omelette.

Every month, Rising Star features inspirational stories of talented chefs who have dedicated their lives to perfecting their craft and continuously pushing the boundaries of culinary excellence. This initiative is executed in strategic partnership with the Emirates Culinary Guild (ECG), the World Association of Chefs Societies (WorldChefs), and City & Guilds, London.





THE MKN MASTERCLASS

In a masterclass on the MKN range of equipment, young chefs from ECG YCC stumbled across an innovation that allows them to prepare multiple dishes at the same time

One are the days where you had to cook one item at a time in an oven. The oven, a steady eddy in the kitchen, requires planning on bake and wait cycles. However, with the smart kitchen revolution, the traditional kitchen oven may gradually fade into history.

In 1946, one idea changed the way modern chefs cook. Engineer Kurt Neubauer founded the Maschinenfabrik Kurt Neubauer (MKN) with three employees with a focus on the gastronomy sector. Until now, the idea has been in operation with a few modifications thanks to technological advances. This means you can simultaneously cook different dishes while adjusting time and temperature to

match the dishes. The adaptability and ability to cook in different temperature zones, allowing chefs to heat one dish while baking, give a glimpse of the future of culinary artistry.

Emirates Culinary Guild Young Chefs Club visited the Transmed Culinary Innovation Centre and had a full demo of how to use the MKN range of equipment. Chef Rabi Al Aaraj enthusiastically hosted the event and enlightened the young chefs on how good it is to have the right range of equipment to make operation easier.

The masterclass focused on equipment ranges that worked to not only save time but also allowed chefs to work on creativity and experimentation in their culinary creations. The chefs were amazed

at the level of precision and efficiency it offered throughout the session.

Hats off to Chef Rabi, who took the time to curate a wide-spread buffet that was all cooked during the course of the session. From crispy French fries cooked in the oven to juicy roasted chicken, perfectly cooked whole seabass and salmon steaks, aromatic stew, fragrant pilaf, and piping hot chicken skewers, the options were endless. And to end it all on a sweet note, crunchy cookies added the perfect touch of indulgence.

The fast-paced environment has pushed young chefs to think on their feet and embrace new techniques and equipment. It was indeed an interesting day for our young chefs to witness how to best utilize equipment within a short span of time.



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US Meat Export Federation

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USA Poultry and Egg Export Council Inc (USAPEEC)

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US Poultry

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VITO AG

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Welbilt

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Application Membership

Date of Application:

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

Declaration to be Signed by all Applicants

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

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

FOR OFFICIAL USE ONLY

Remarks:

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

Fees:

Young Member: Junior members will receive a certificate.

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

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

Corporate Member Dhs. 20,000 per year

newmembers



Daniele Masini, Business Development Manager - CCC IMEA, receiving the Guild Membership certificate from ECG President Chef Andy Cuthbert and Chef Harald Oberender, VP of Corporate ECG.

Aalst Chocolate is a leading brand that can produce both chocolate couvertures and compounds. With 6 brands under its wing, Aalst Chocolate exports 98% of its products to over 55 countries all over the world.

In the pursuit of chocolate perfection, and to keep up with our own demanding expectations for ourselves, we incorporate our values into every stage of our growth so that we can continue to take pride in our products for many more decades to come.

In 2021, Cargill, one of the world's largest cocoa and chocolate suppliers acquired Aalst Chocolate.

Together with Cargill's global expertise and experience, Aalst Chocolate is now well-positioned to harness the full potential of exciting synergetic growth possibilities and become an ideal integrated chocolate solution provider for our customers.

Aalst Chocolate is now presenting Pâtissier Chocolate, a premier range that



offers chefs and gourmet artisans the power to inspire and delight even the most particular food lover.

From meticulous selection of the best cocoa worldwide to an over 150- year old process and state-of-art technology, Pâtissier Chocolate provides consistent and creative blends in all its chocolate ingredients fulfilling your desire to create the most irresistible masterpiece. By bringing pride and joy to those who appreciate uniqueness and reliability in all forms of chocolate creation, Pâtissier Chocolate fills the gourmet world with confidence and success.

Our mission is to grow our long-standing relationship with gourmet experts and lovers worldwide. It is our commitment,

an ambition we share to bring out the artist in you, to help you achieve success. We possess unwavering passion for chocolate making and hold ourselves to the highest standard in quality control. We pledge premium quality ingredients from bean selection to production. We work hand-in hand with chefs to craft distinctive flavors and we are constantly expanding and perfecting tastes to meet your needs. We believe in sharing knowledge, creating inspired blends, and working together with you to produce the best recipes.

We understand the challenges you face and seek to support you as the prime solution provider, creatively and technically, in your quest for excellence. We believe the finest creation is born from reliable source of cocoa, state-of-art technology, to skilled human capital. With this in mind we are invested and have the utmost trust and respect for our team. We empower the individual with leadership, and the dedication reflected by our team is the true passion of our company."

November 2023 **Gulf Gourmet**

**Chef
Simon
says...**

Culinary Trends Express

Simon Martin, Executive Chef at Kerry Taste & Nutrition (Food Service), has been sharing trends for our region since 2016

Welcome back to Trends Express. Without further ado, let's jump on board the "Trends Express" and see what's hot and appearing in our region. Remember, **"LIKE IT, BUY IT, SNAP IT, SHARE IT."**

They're not complicated but just a few simple ingredients that will rock your culinary planet.....

Is there any chef or omnivore out there who does not like fried chicken? It's a real "soul food," whether twice-fried Korean gochujang fried chicken or Japanese "Karaage" - seasoned with garlic, ginger, and soy. Nashville, Adobo, Buffalo, or even the new Keralan American mashup with coriander, mint, and serrano peppers. It's only getting bigger in our region and in buckets, baskets, sandwiches, wraps, biscuits, nuggets, tenders, wings, and fingers. I guess we love it, love it, love it...And although already embedded in the region, this mega-trend is growing beyond expectations.. moist tender chicken in a crisp, crunchy coating (or even plant-based chicken) its **BIG- BIG- BIG**.

GOCHUJANG, KIMCHI, BULGOGI...YES KOREAN IS HERE TO STAY... the regional specialties and modern fusion cuisine of Korean cookery are making their mark across our region. Tangy, salty, spicy, and occasionally sweet notes that sing together drive our customers to seek out these flavors. Even now we see the rise of this for home use through retail products showing that it is becoming mainstream. I'm not saying it is time for hardcore



Korean specialties like Sannakji, the live octopus on a plate. But I am quite up for having Bulgak Korean chicken hot sauce on my peanut butter and toast to wake up my morning taste buds.

PINK IS THE NEW BLACK: Watermelon's iconic aesthetic is not only embedded in our kitchens but also in our region. It's fun, flirty, and sometimes wacky. The cool sweetness of watermelon is a big hit this year. From malt drinks to gummies, lemonades to salsa dips, even pickled watermelon is on the menu! Yes, watermelon pizzas, grilled watermelon, and even flavored raisins. Nearly as a food icon, it has become a popular image on dresses, school bags, pencils, and even car wraps...**THIS IS THE KING OF FRUITY FASHION** and a driving trend as we come out of summer. What's your favorite fruit? For me, it has to be the humble plum—sweet, sour juice...a surprise in every bite.

"AI" THE FUTURE OF OUR INDUSTRYCHEFS, HOTELIERS, and BARISTAS are now using this to create recipes for targeted demographics, day-part dining, and cost rationalization, armed with a treasure trove of food data, flavor profiles, and ingredient compatibility. Chefs are bestowed with an extraordinary culinary boost, empowering them to craft inventive and delicious flavor combinations that will leave taste buds in awe. Get ready for a gastronomic transformation!

ALEXA... What's cooking?.....lol !!!

Kerry Food Service provides custom-made solutions (coatings, sauces, beverages, etc.) and branded solutions such as Chef's Palette and DaVinci Gourmet to global, regional chains, QSRs and casual dines across the region.

chef's palette X



For the first time in the history of Food Service, Tabasco is entering the industry in collaboration with Chef's Palette, the leading culinary solution provider in the region. This partnership reflects Chefs palette's deep-rooted belief in innovation, an integral part of our brand's DNA. We are excited to present a flavorful hot range of culinary solutions, crafted by chefs for chefs.

Unleash your creativity !



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WHAT OPPORTUNITIES WILL YOU HAVE OVER 3 DAYS?

- MEET WITH THOUSANDS OF SENIOR CHEFS AND HORECA PROFESSIONALS FROM THE UAE AND BEYOND.
- A HUB FOR YOUR SALES TEAM TO WELCOME, HOST, INTERACT, DEMONSTRATE, ENGAGE, AND SELL TO EXISTING AND POTENTIAL NEW CUSTOMERS.
- HAVE THE INDUSTRY SEE, TOUCH AND TRY THE QUALITY OF YOUR PRODUCT.
- ENJOY THE TALENT AND CREATIVITY FROM HUNDREDS OF COMPETITORS AT THE 27TH EMIRATES INTERNATIONAL SALON CULINAIRE.
- EXPLORE DOZENS OF FREE CERTIFIED TRAINING AND EDUCATION SESSIONS.
- CREATE BUSINESS DEVELOPMENT AND CAREER OPPORTUNITIES LIKE NEVER BEFORE.

FREE VISITOR
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