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THE MAGAZINE CHEFS LOVE TO READ

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gourmet

volume 17, issue 6

DEEP
IMPACT

Uneasy lies the head that wears the crown...unless it is Worldchefs President **Thomas Gugler** we are talking about

SILENT
KNIGHT

Exclusive tête-à-tête with Executive Chef **Hassan Mohammad Abdallah** of Raffles Hotel Dubai

BEYOND
THE GULF

Ajesh Gopi of 'Burger & Lobster' on what it means to be a Brand Development Executive Chef

CATCH 'EM
YOUNG

Talented duo **Farook** and **Ranjith** from Hell's Kitchen vie for the chefID Young Chef Championship





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ABU DHABI
UAE
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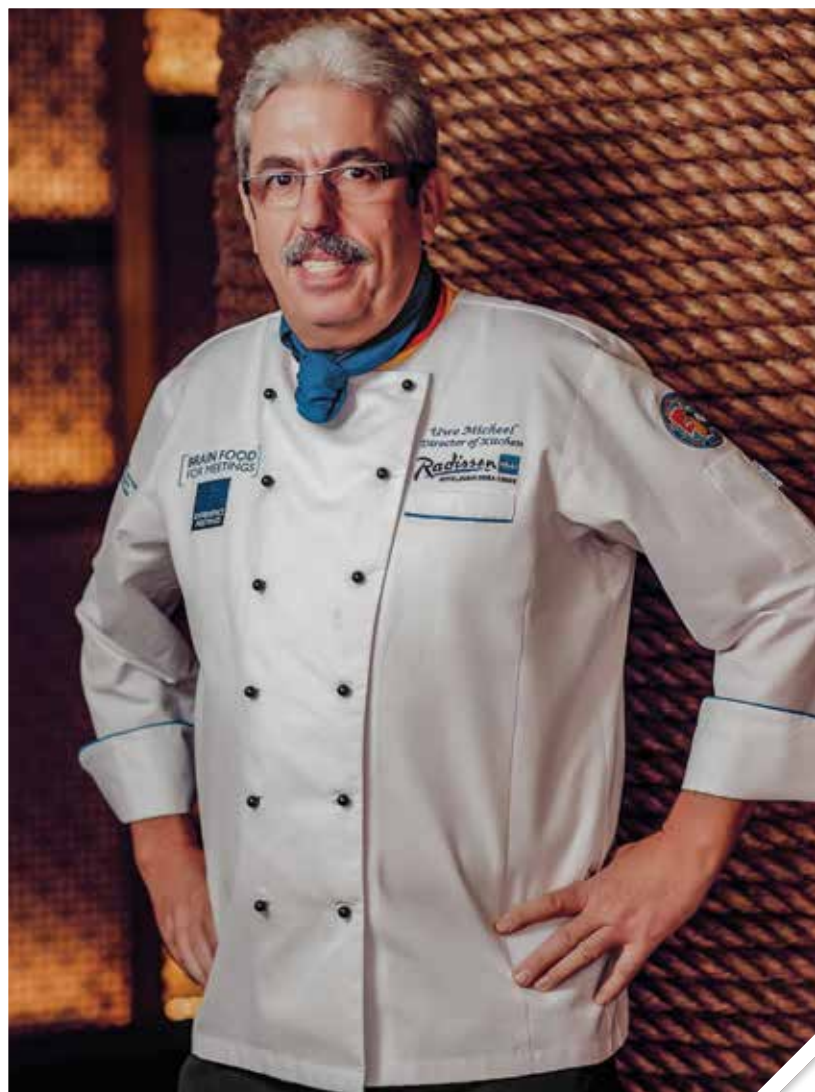
Dear fellow chefs, ladies and gentlemen,

Welcome to the June-July 2022 issue. This issue is very special because we have created for you a Congress exclusive magazine together with Worldchefs. This is the only time you will see such a special edition – one half is your Gulf Gourmet and the other half is the Worldchefs magazine. Thanks to both teams for making this happen.

I am very proud that we can Welcome the Chefs of the World for the second time in the United Arab Emirates. After the very successful Congress in Dubai 2008, we are happy to welcome you to Abu Dhabi. The teams from Worldchefs office in Paris, Purple Kitchen and Emirates Culinary Guild have put an amazing event together. 7 Events under 1 roof!

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

I would like to congratulate all the winners of our European Legumes online competition. You can see all the qualified videos on the Emirates Culinary Guild YouTube channel. Make sure to go online and subscribe to our channel.



Our next event after Abu Dhabi will be the semifinals of the Hospitality Young Chef of the Year. The top 16 will compete on 9th of June at ICCA. The jury will select the top 5 young chefs who will cook on 20th June at the Hospitality Excellence Awards at The Address Skyview Hotel. The winner will be crowned on the same night.

Our congratulation also go to the winners of the Chefs Table Competition 2022. This great event was held during the Hotel Show at Dubai World Trade Centre.

Please visit gulfgourmet.net to



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

Please do not miss the company profile of our corporate members. We really do appreciate your support. Also do look at

the Friends of the Guild pages to check all our supporters.

Thank you to Chef Sunera Perera and the Hilton Garden Inn Ras Al Khaimah team for hosting the May meeting.

Culinary Regards,

Uwe Micheel
President, Emirates Culinary Guild

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editor'snote

email editor@gulfgourmet.net

Putting together this Worldchefs Congress special edition in partnership with Worldchefs has truly been a labour of love. The opportunity to edit not just Gulf Gourmet, but also work extensively on the Worldchefs magazine, has been a thrilling experience.

The challenges began when we realized that our magazines were different in size and we had to rework the layouts from scratch. The fact that both magazines retain their original identity while still maintaining synergy is all thanks to the wonderful work done by our team here at Gulf Gourmet.

This special issue – as Chef Uwe Micheel mentions in his note – is one of its kind, and I believe it's definitely worth holding on to as a souvenir. I would like to thank Chef Uwe and Chef Andy for giving us the opportunity to support the Congress.

On this half of the magazine, we have packed in some amazing stories of talented chefs, who have made their mark on the culinary scene.

We have young guns Chef Farook Hatim Haniff and Chef Ranjith Kallingal Rajan from Hell's Kitchen Dubai competing in our ongoing series, the chefID Young Chef Championship. Check out their fabulous recipes.



There are two exclusive conversations by our photo editor and associate publisher Amaresh Bhaskaran with Executive Chef Hassan Mohammad Abdallah of Raffles Dubai and Mohammed Issa, the executive chef of Dukes the Palm Dubai.

We then have Sreekanth K S, the Assistant Pastry Chef at Dusit Thani Abu

Dhabi in our monthly series on pastry chefs supported by Arla Pro.

I spoke with Chef Ajesh Gopi, the Brand Development Executive Chef for the London-born culinary destination 'Burger & Lobster' while he was busy recreating the menus in Singapore.

We have some fun images of event happenings in and around the UAE.

As for the chefs competing in Salon Culinaire, we have the full set of rules and regulations printed in here. All the best to all the participants across all the live competitions taking place at the Congress. Best of luck!

And finally, the highlight of this issue – our cover story with Chef Thomas Gugler. I had a lengthy conversation with the President on a video call. And despite the 10 hour difference in time zones the conversation with him was both riveting and insightful.

All this and more in this issue you hold in your hands. If you do bump into me at the Congress, do say 'hi'.

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

Aquin George
Editor

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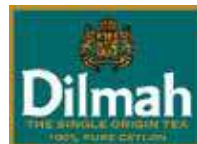




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newsbites

6th African Culinary Cup 2022 All Set To Mesmerize

Teams from Ghana, South Africa, Namibia, Qatar, Egypt and the United Arab Emirates will compete against each other

The African Culinary Cup 2022 is all set to be held during the Worldchefs' Congress 2022 at EXPOCulinaire in Abu Dhabi National Exhibition Centre, ADNEC, from the 30th of May till the cook off on 2nd June 2022.

Answering the highly acclaimed need for a Continental Culinary expression and measure of excellence Chef Stephen Billingham, Past President of the South African Chefs Association, established and held the inaugural African Culinary Cup in South Africa in 2013.

This prestigious competition, endorsed by Worldchefs, brings together Young African National Culinary Teams.

With five successful competitions achieved since the launch, involving Worldchefs member countries of Africa & the Middle East region, this competition has earned the status of being the platform for young chefs to network and compete in a professional and inspiring environment, encouraging and stimulating the culinary experiences, skills and abilities of young culinarians from across the region.

The core purpose is to challenge Chefs to set and maintain the highest level of culinary excellence, food standards and professionalism. Through the African Culinary Cup these goals are set at the highest level and accomplished



along with the transfer of knowledge, dedication and the development of skills.

A group of diverse teams are coming together in Abu Dhabi for the 6th competition, teams from Ghana, South Africa, Namibia, Qatar, Egypt and the United Arab Emirates will compete against each other in the culinary competition highlighting the ethnic cuisine from each country.

Each team is made up of 1 senior chef and 3 young chefs to cook and prepare and serve a meal for 10 people during the competition. Judges from the World Association of Chefs Societies, Worldchefs, shall adjudicate the competition.

The teams are to serve food that is representative to their indigenous cuisine so as to show the fellow competitors food from their country to ensure learning that is part of the competitions ethos being upheld.

"Competitions are a very important part of the Culinary world and this competition will give a platform for young chefs from Africa and Middle East an opportunity to show their skills and shine," said Andy Cuthbert, Chairman of the Emirates Culinary Guild, Continental Director of the African Middle East region and Worldchefs Congress chairman for 2022.

Chef Uwe Micheel President of the Emirates Culinary Guild adds, "this is an exciting time for culinary competitions and we are proud to host this great competition in the UAE and to participate once again with our team." Chef Uwe Micheel, who is also the Vice President of Worldchefs.

"Industry support," added Cuthbert, "is so important to us and we thank our sponsor IFFCO out of home for supporting this event with their Sunny brand of product range."





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June-July 2022 **Gulf Gourmet**

Executive Chef Kasdi Dahari to pre-open Hilton Dubai Palm Jumeirah

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

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

Chef Guida says, "With our concept of

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

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



King of smoked meats

Palestinian Chef Eyad Alhasan, known for his smoked meats and barbecue, has launched a new restaurant in Dubai. Called 'Chef Eyad Smoked Meats Restaurant', the outlet is located on Sheikh Zayed Road and offer a fusion of Texan barbecue and Middle East meat preparations using natural charcoal. Check out the place for its dancing butchers and servers

TALK CRUST



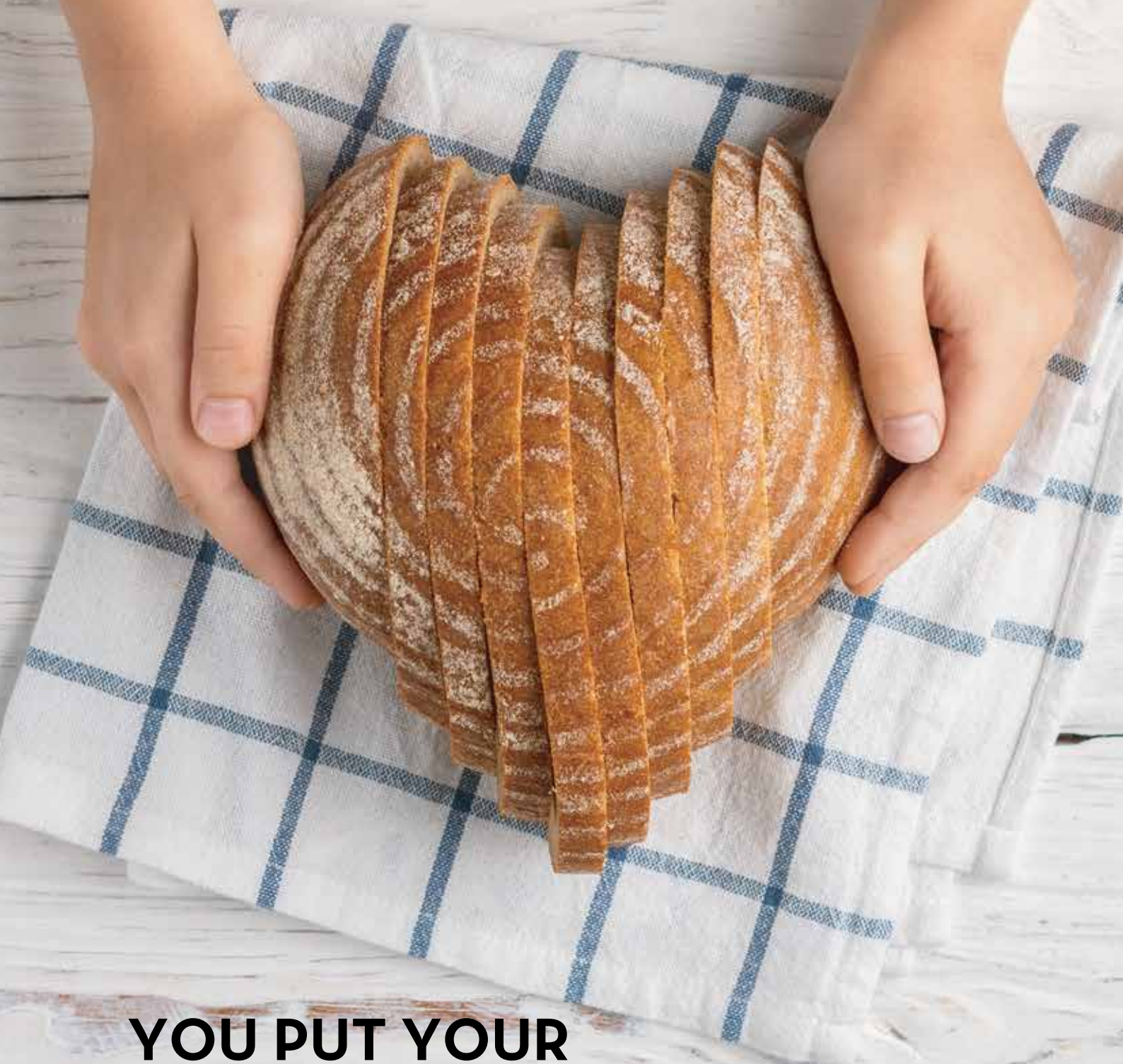
Executive Chef Carlos Frunze and Executive Pastry Chef Sheerin Ghaffar led a masterclass earlier this month at Teible restaurant in Jameel Arts Centre. They showcased complex fermentation and creation of low-waste sourdough

Mohamed Mehina is Executive Chef at Hyatt Place, Riyadh

Chef Mohamed Mehina has been appointed Executive Chef at Hyatt Place, Riyadh Al Sulaimania. He has worked extensively across Egypt and KSA covering International, Asian & Arabic cuisines. He has previously worked at Four Seasons and at Al-Mashreq Boutique Hotel in KSA.



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YOUNG CHEF CHAMPIONSHIP

TWICE THE TALENT

It's called Hell's Kitchen. But the food is nothing short of heavenly. Combining their talents to form a collective force are Chefs **Farook Hatim Haniff** and **Ranjith Kallingal Rajan** from Gordon Ramsay's place in Dubai. Meet the duo determined to give hell to competitors.

FAROOK HATIM HANIFF

All this life, his father was in the hospitality business. But he did not want his son following him into the industry, knowing it was never going to be an easy ride.

Not that this scepticism deterred Chef Farook Hatim Haniff. Right from his early years, he knew that he was meant to be a chef.

Today working as the chef de partie at Hell's Kitchen in Caesars Palace Dubai, he couldn't be more sure he picked the right profession. The 26-year-old is among the two chosen ones to represent Gordon Ramsay's celebrated restaurant at the

chefID Young Chef Championship, a new culinary event for budding culinaires.

He's bringing his everyday expertise to the table at the competition, serving up the best steaks. In his day job, Chef Farook is in charge of the grill at the restaurant. "I take care of all the meat orders and I cook the steaks according to the guest's preference."

Ask him about the secrets of putting together a great steak and he sums it up in just one word: "Patience". He says, "Cooking a steak properly takes time. You need to have a lot of patience and focus on the colour and the texture of the meat. There are no shortcuts for

grill, especially steaks. Shortcuts only lead to errors and a less-than-satisfying experience for the guest."

For the competition, Chef Farook has made a flank steak cooked medium rare. He is serving it with ravioli celeriac. "Flank steak is not always considered the best steak. It's a secondary cut. But I want to show it can be made for a tasty dish when it is done right."

Taking on challenges comes naturally to Chef Farook, be it in the kitchen or in life.

Born and raised in Chennai in South India, he was under pressure to seek out academically-inclined professions, even



**Farook Hatim Haniff**

though his father worked in the hospitality industry on the services side. "I knew that I wanted to join the hospitality industry but I did not know which segment. My father was against it but I managed to convince him to let me do a culinary arts course. Once I started, it became clear to me that I enjoyed the kitchen the most."

Completing a diploma in culinary arts in 2014 from the City & Guilds London Institute, he began as a trainee at the Radisson Hotel in Chennai, moving to Raintree Hotel and then Days Hotel by Wyndham in the city. Along the way, the enterprising chef also finished a post-graduation in business administration and learnt the French language. In addition, he got a diploma in carving.

Then came March 2019, when he made his debut in Dubai with a job at Atlantis the Palm. Later, Chef Farook joined Sofitel the Palm as demi chef de partie. Six months ago, he landed at Hell's Kitchen.

Sometime in the near future, the Indian chef would like to work for a Michelin-star restaurant. "Seeing the standards and quality at such restaurants, it would be a great experience."

With his talent and attitude, that dream might not be too far from being fulfilled.

**Ranjith Kallingal Rajan**

RANJITH KALLINGAL RAJAN

It's a plane, it's a bird, it's Superman. When Chef Ranjith Kallingal Rajan does pastry, you can never quite tell what artistic form it will take.

Providing a fitting finish to Chef Farook's steak dish is Chef Ranjith's dessert made with chocolate, panna cotta and crumble. The eye-catching dessert is quite the work of art.

As demi chef de partie at Caesars Palace Dubai, Chef Ranjith handles the production of pastry at Hell's Kitchen. As many as 200 desserts are made daily at the production kitchen. "I look after all of it. For example, now we have a Friday brunch and I am in-charge of all the desserts," says the 27-year-old chef.

Before joining Hell's Kitchen six months ago, he had been running a cake shop for about one and a half years. A firm believer in making lemonade when life gives you lemons, he set up the shop when the Covid-19 pandemic caused him to lose his job at the St Regis in Doha, Qatar.

Beginning his culinary career at the JW Marriott Marquis Hotel in Dubai at the end of 2016, Chef Ranjith learnt the fine nuances of pastry production under senior chefs at the hotel. The hotel has

several outlets serving different kinds of cuisines - Japanese, Thai, Indian, Italian, Peruvian....to name a few. "I learnt to make desserts under different cuisines and even handled the pastry requirements of banquets."

So how did he end up becoming a chef in Dubai? Was it something he always wanted to do? "Not really. When I was a kid, I was confused about what I wanted to do. A cousin of mine was working in the hotel industry but in a corporate function. He would often talk about everyday life at a hotel. My brother suggested that I try my hand at pastry because it sounded like something I would enjoy."

Chef Ranjith then proceeded to obtain a diploma in hotel management from the Continental Institute of Hotel Management in Kerala in South India and moved to Dubai with the JW Marriott opportunity.

Being someone who goes along with the flow of life, the Indian chef sets small goals for his future. "I want to be a pastry chef. That's my immediate goal," he says.

Seeing his mouth-wateringly tempting pastry creation, we say he's already a pastry chef par excellence!

Study of beef (Sous vide Flank steak, Braised pulled beef in pickle celeriac ravioli, and veal sweetbread stew, pumpkin mash, glazed carrot and Romanesco)

BEEF SOUS VIDE

Beef Flank	85g
Salt	2g
Pepper	2g
Thyme	2 sprigs
Butter	15 g
Garlic	2 cloves

Method

- Season and seal the beef, roll and sous vide at 55°C for 45 minutes. Rest the meat and finish in the pan by basting with butter, thyme, and garlic. Cut and present.

CELERIAC RAVIOLI

Chicken stock	500 ml
Short rib trimmings	100 g
Onion	50 g
Garlic	50 g
Carrot	100 g
Celery	20 g
Thyme	50 g
Celeriac slice	30 ml
Pepper corn	50 g
Tomato paste	20 g

Method

- Slice the celeriac vacuum with milk, salt, and thyme. Cook sous vide for 20 min at 54°C. Make marination with short rib, salt, garlic, and thyme and marinate it. Take it out and sear the beef and the mire poix. Pressure cook it with beef stock, chicken stock and some banquet garni. Once cooked, pull and season and stuff inside celeriac and close to make a ravioli.

CHORIZO CRUMB

Beef chorizo	36g
Panko	48g
Salt	5g
Pepper	2g
Thyme	50 g
Paprika	0.8g
Parsley	5g

Method



- Cut the chorizo into small pieces and start cooking in a pan. Once seared nicely, add in the panko and other ingredients. Continuously mix to get a golden crumb.

PUMPKIN MASH

Cooking cream	50 ml
Potato	100 g
Veg stock	200 ml
Thyme	4g
White onion	1 ea
Salt	6g
Butter	48g
Butternut squash	40 ml

Puree

- Sauté the onion in a pan followed by thyme, butternut and potato with butter. Cook it until it gets mashed in. Add the veg stock and cook it further. Then blitz through a fine blender and reserve the mash in a pan.

Glazed carrot

- Blanch the carrot in the cooking water with salt. Take out the carrot if it's tender. Heat the pan. Add carrot until it gets caramelized. Finish it off with butter and salt. Then transfer them to a plate. Keep it aside.

Broiled Romanesco

- Mix water, star anise and bring to a boil. Once sugar is dissolved, add Broccoli into a brine. Let it cool. Keep it in the chiller.

GLAZED SWEETBREAD

Beef stock	40 g
------------	------

Sweetbread	100g
Mire poix	50
Milk	250 ml
Flour	15 g
Salt	2 g
Bay leaf	2pcs
Mustard whole grain	10
Shallots	3 g
Butter	25 g

Method

- Cook the sweetbread with milk and mirepoix. Once cooked, cut to the desired shape. Glaze with roux and finish with mustard and seasoning.

BEEF JUS

Veal stock	25g
Peeled tomato	
Sauce from the beef braising stock	20g
Carrot	1.5g
Onion	8g
Thyme	10g
Garlic	10g
Butter	10g
Salt	10g

Method

- Start in a large, hot, and heavy base pan. Add some onion, garlic, carrot, celery, thyme and rosemary. Cook it until it gets brown. Add the peeled tomatoes and cook it for 3 minutes. Add the paprika powder and sauté it for a while. Add tomato paste and cook it until the raw flavor goes away. Add the beef stock, chicken stock and roasted bones. Reduce till the required thickness is obtained.
- Strain through a colander and then transfer them into a pan. Reheat the jus until it reaches hot.



Caramel Chocolate Mousse, Passion Crème Brulee and Coconut Panna Cotta

CARAMEL CHOCOLATE MOUSSE

Cream	250g
Dark chocolate	250g
Gelatin	5 sheets
Whipped cream	500ml

Method

- ◆ Boil the cream and pour over chocolate and mix it well (ganache).
- ◆ Add the melted gelatin into the ganache and finally fold the cream.

CARAMEL GEL

Glucose	155ml
Sugar	90g
Cream	200ml
Milk	100ml
Butter	70g
Neutral glaze	50g

Method

- ◆ Make cream and milk warm.
- ◆ Caramelize glucose and sugar, add the above warm mixture into it and mix it well.
- ◆ Add the butter into it and mix.
- ◆ Finally add the neutral glaze and blend it.

CHOCOLATE CRUMBLE

Butter	500g
--------	------

Sugar	500g
Flour	800g
Cocoa Powder	200g

Method

- ◆ Mix all the ingredients together and bake it at 170°C for 20 minutes.

COCONUT PANNA COTTA

Sugar	100g
Cream	500ml
Coconut puree	750ml
Gelatine	15g

Method

- ◆ Boil cream, sugar, and coconut puree together and add the soaked gelatin into it and mix it properly.

PASSION CRÈME BRULEE

Milk	200ml
Cream	200ml
Egg yolk	100ml
Sugar	50g
Gelatine	7 sheets
Passion puree	100ml

Method

- ◆ Mix egg yolk and sugar together in a bowl and keep aside.
- ◆ Boil cream and passion puree then add the above mixture into it and cook it.
- ◆ Finally add the gelatin sheets into it and mix it.

TUILE

Glucose	250g
Flour	150g
Butter	150g
Sugar	150g

Method

- ◆ Mix all the ingredients together and bake it at 170°C for 15 minutes.

CHOCOLATE GARNISH SPRAY

Cocoa butter	50g
Dark chocolate	50g

Method

- ◆ Melt the cocoa butter and pour over the chocolate and mix it.

MILK CHOCOLATE GANACHE

Milk chocolate	112g
Cream	124ml
Glucose	10g
Trimoline	10g

Method

- ◆ Boil cream, glucose and trimoline together and pour over the chocolate and mix it.

GARNISHES

- ◆ Chocolate feather
- ◆ Chocolate square
- ◆ Chocolate sticks
- ◆ Gold leaf
- ◆ Edible flower

June-July 2022 **Gulf Gourmet**



LEADING FROM THE FRONT

Uneasy lies the head that wears the crown. Unless it is Chef **Thomas Gugler** we are talking about. Bringing a cheerful attitude and an optimistic perspective to the presidency of Worldchefs, he is changing the global culinary industry one event at a time. In between preparations for the Worldchefs Congress this month, Chef Thomas sits down with **Aquin George** to recap his nearly six years as Worldchefs President...

If you have ever had the good fortune of meeting Chef Thomas Gugler, you would know that he takes his responsibilities as the President of Worldchefs rather seriously. For, he knows that he is not just wearing the most-coveted crown of the culinary world but he is also in an enviable position to make a difference to society through its most basic need – food.

As far as personalities go, his is a rare one to come by. With his perfectly curled Bavarian moustache, he catches your eye immediately and then proceeds to hold your attention forever with his deep knowledge of the food industry, his proficiency with no less than nine languages and his experiences across almost 190 countries.

He's cooked for royalties and heads of states, for showbiz and sports celebrities and for the everyday guest, all with the same enthusiasm.

Now set to preside over the Worldchefs Congress in Abu Dhabi this month, he offers us glimpses into his life over the five plus years of heading the most prestigious body of the culinary industry.

"Well, I visited 189 countries, that's about 200-220 flying days a year," he chuckles while summing up his presidency so far in a sentence. "Actually,



We helped chefs develop their skills and their knowledge even when they were quarantined at home. I initiated several events and competitions, which were broadcast globally

I had a chance to visit really remote areas in the period as a president...Fiji, Guam, Samoa... I visited nearly all the member countries." But that's just one tiny aspect of his role.

PANDEMIC PAIN

Chef Thomas does not shy away from discussing the most notable – and the most painful – event of the past decade: the Covid-19 pandemic, which ravaged not just human bodies across the globe but also the hospitality industry. "It brought us to a really terrible situation. That said, it did lead to innovation in keeping the show going."

Many people in the hospitality industry lost their jobs, many others were furloughed. "To keep the culinary industry connected, we started the Worldchefs TV through which we did broadcasts. We also did many podcasts and webinars. There was a time when I was doing four to five webinars a day. But we had to keep the different continents united, especially during the lockdown."

The support and learnings, even if virtual, were received well.

"We helped chefs develop their skills and their knowledge even when they were quarantined at home. I initiated several events and competitions, which were broadcast globally. For example, one of our events from India had 2.8 billion engagements! I even did two cooking shows in my own home. The most successful one had about 5.2 million live views on Facebook, which was really crazy. So my home kitchen is well-known to all the members now. They know how I live," laughs the jovial chef.

In 2020, the Congress took place online as a six-hour marathon session. "I found it to be an amazing experience, because we worked for months on making it happen. We didn't have any technical glitches during the six hours and it all went off smoothly. That was quite an achievement."

Worldchefs also managed to arrange and execute workshops during the period.

Yet another challenge, a more recent one, is the terrible situation in Ukraine. Bringing together Russian and Ukrainian chefs during the sociopolitical conflict was rather difficult, given the heightened tensions between the two countries.

"We had to do a lot of meetings to smooth out the tensions. I just finished working on an initiative now where we are mobilising chefs globally for a video against aggression and for peace. There will be several 5-10 second clips that will be a part of a montage. We hope to present it in the Congress."

SPACE JAM

Chef Thomas and his crew is now collaborating on another huge initiative to bring people together. It's an 'out-of-the-world' event, literally! Called BigCityBeats Space Club Kitchen, the event will have millions of people across the world cooking the Indonesian rendang at the same time as German



Around 12 million chefs are participating in the event, cooking the same dish at some 60 hotspots around the world

astronaut Matthias Maurer at the International Space Station.

The event will also have a music playlist compiled by Matthias Maurer playing at more than 50 dinner events around the world. The event is meant to generate awareness about the 'One Billion Meals' Foundation, which aims to collect 1 billion food donations for aid organisations.

"Around 12 million chefs are

participating in the event, cooking the same dish at some 60 hotspots around the world – the Arc de Triomphe in Paris; the Statue of Liberty in New York; the pyramids in Egypt and the Colosseum in Rome, to name a few. I urge chefs globally to create with us 1 billion meals for the needy in a timeframe of one year."

A big fan of traditions around cooking, Chef Thomas is also instrumental in bringing out hidden culinary techniques and dishes in rural parts of the world. "The World Cultural Culinary Heritage Committee is a first-ever Worldchefs' initiative of its kind in the 90-year old history of the organisation. The idea is to promote ethnic cuisines and cultural heritage of the nations of the world. We have done a lot of activities since 2018 and they have been successful."

The initiative is close to his heart because 'healthy, authentic, ethnic food is a direction we should go towards' as readymade and quick-fix meals become the norm. "Sophisticated food is fine, but not for daily use. I think it is important that we do something for our future by going back to our roots – cooking with natural ingredients and using all parts of produce and meat."

In a way, the Covid pandemic made us realise how disconnected we were with each other and nature. "People started sitting together at a table again during meals and cooking at home. All of a sudden, everyone became a little chef. And it helped us develop closer bonds with family, friends and neighbours."

HIGHS AND LOWS

In the years of his presidency, Chef Thomas has seen some high highs and low lows. Perhaps the biggest shock was how hard Covid hit the industry. "Nearly 70 percent of chefs globally lost their jobs, at least temporarily, because many establishments had to close or suspend operations. Many also lost their lives to the virus. It was





ALL THE PRESIDENT'S MEN AND WOMAN: Thomas Gugler (President) flanked by Cornelia Volino (Canada) and Uwe Micheel (Germany-UAE) on his left, and Martin Koblad (Austria-South Africa) and Chef K K Yau (Malaysia)

devastating! But with a good team and dedicated people, we managed to overcome this critical situation."

As for the positives, he celebrates the innovation that the crisis triggered, especially by young chefs. "They have been very creative, starting cloud kitchens and doing home cooking. They kept their income streams going."

Now, Chef Thomas is looking forward to meeting chefs in person after the long period of virtual catchups. "I wish from the bottom of my heart to see as many chefs as possible at the Congress. There are still challenges though. People are still uncertain, money to travel is tight, and there is hesitancy about big moves. A lot of travel restrictions are still in place and there are governmental restrictions too, which doesn't make it easy to organise an event with thousands of participants."

Yet, he is excited about the return to some semblance of normalcy. "The trauma will take time to heal but it will heal. I believe that wholeheartedly," adds the optimistic chef.



Sophisticated food is fine, but not for daily use. I think it is important that we do something for our future by going back to our roots

MODERN TIMES

Talking about the future, much has changed from when Chef Thomas started his career. The Covid crisis also accelerated digital-adoption and automation is entering nearly every aspect of life.

The hospitality sector isn't far behind.

How will this affect the culinary industry? "Automated kitchens as support is a good idea but ours is a creative field. You will always need culinarians. Who will even

train the robots in the tasks otherwise? Further, there are many small kitchens that are rather popular with foodies. These small restaurants cannot be fully automated because of the cost factor, in the near future anyway."

Personally, the German-born chef hopes for a return to the past, where "we go back to the basics of cooking... sit around a big fireplace – a modern fireplace, not like in the stone ages – and together enjoy meals cooked from scratch". While automation can be cost-effective and do routine tasks more efficiently, creativity is not its forte. And that is why talented chefs will never go out of style, he believes.

HOME AWAY FROM HOME

Although he's been a globe-trotter throughout his life, Chef Thomas has spent nothing short of two decades in Saudi Arabia. In the period, he has seen the country blossom from a closed, conservative land to a modern, inviting country with a lot of cultural and professional experiences to offer.

"The country has opened up to tourists.

Saudi Arabia combines ancient and traditional perspectives with modern tools and techniques very well. Being a kingdom under the leadership of a ruler with highest goals for the country, it has grown considerably, hosting prestigious events like Formula One and the Dakar Rally."

He is fascinated by the progress that the Middle East has made over the years, transforming from a desert region dependent on oil resources to an example of technological and business progress.

"Today, the Middle East has cities that compete with world-class metropolitans. This shows that where there is a will, there is a way."

Although he has lived and worked in



I think we have to be more modern. I want to leave good fingerprints over the industry, which hopefully will stay for generations to come

13 countries, from Greece and Turkey to Thailand, Tunisia and Senegal, Chef Thomas looks back on his time in Saudi Arabia with a fondness that most reserve for their native countries. Other than serving members of the royal family, top government officials and

visiting heads of states and dignitaries, he has opened the only seven-star hospital in the Middle East & Africa. He is currently also the Vice President – Culinary for Saudi Airlines Catering.

Even though he has been in leading positions for a while now, Chef Thomas never misses an opportunity to indulge in his first love – cooking. "Cooking remains my passion. I do cooking nearly everyday. Especially when there is cooking to be done for heads of states or dignitaries, I do it myself. There is nothing more satisfying than seeing a guest happy and grateful after a nice meal. It keeps me grounded."

A LONG JOURNEY

After so many years in the profession, Chef Thomas often looks back on the path he took with a sense of satisfaction.





Especially when there is cooking to be done for heads of states or dignitaries, I do it myself. There is nothing more satisfying than seeing a guest happy and grateful after a nice meal

Born in Bavaria, the largest state of Germany best known for hosting Oktoberfest, he was raised in a family with an inherent love for the culinary arts. His great-grandmother, who worked for the last Austro-Hungarian emperor, had always wanted to be a chef, a fascination she handed down to the next generations. At the age of two, Chef Thomas was introduced to the joys of cooking by his mother and grandmother.

The love affair with food blossomed into a life-long obsession.

Across Germany, Bavaria is known for its cuisine and its lager. With all celebrations centred around gastronomic experiences, the state enjoys a vibrant culinary industry. So it wasn't difficult for Chef Thomas to pursue opportunities in the hospitality industry.

Getting many chances for internships, he was encouraged by family and bosses to enter into competitions. He won a medal at his very first competition.

After working in Germany for some time, Chef Thomas decided to expand his horizons by working abroad. He worked in a number of countries, going wherever good opportunities took him.

Later, he decided to try his hand at

entrepreneurship back home with four restaurant-cum-hotels, which he ran for seven years. "We did events for big companies such as Porsche, BMW, Mercedes and others. It was quite an experience."

But the lure of shores abroad proved too hard to resist. Moving to Saudi Arabia was the beginning of a rather eclectic career with lots of travel and exposure to multiple cultures and walks of life.

An extrovert by nature, Chef Thomas loves being a part of associations where he can contribute. He is also a co-founder of the Saudi Arabian Chef Association. As the trainer of the German National Youth Team of chefs, he has trained teams to win the Cooking Olympics and the World Championships several times.

With so many achievements under

his white hat, it was a fitting tribute that he was elected as the president of WorldChefs at the Congress in Thessaloniki, Greece in 2016.

Chef Thomas has every intention of using his role to enhance the prospects not just of the culinary industry but also society in general. "I think we have to be more modern. I want to leave good fingerprints over the industry, which hopefully will stay for generations to come. A different mindset, a positive approach on many topics. I want to do that for chefs and with chefs."

We would say Chef Thomas has already left large, glowing fingerprints on the industry. But seeing his enthusiasm and energy, it is safe to assume that his achievements so far are just the tip of the iceberg.



SILENT KNIGHT

He speaks softly, unlike his actions that do a lot of loud talking. The more Chef **Hassan Mohammad Abdallah** tries to blend into the background, the more he stands out for his remarkable talent and winning attitude.

Gulf Gourmet goes along with the shy, soft-spoken executive chef of Raffles Dubai on his impressive culinary journey...

He's a humble man. It's that humility which makes Chef Hassan Mohammad Abdallah such a formidable leader and professional. Soft-spoken and friendly, he exudes a quiet strength that you can't help but admire.

The executive chef of Raffles Dubai has a wide range of experiences and achievements under his white hat. Yet, he remains down-to-earth and grounded, focusing on his craft and excellence with a dedication that is rare these days.

With his team of five chefs and more than 30 other staff, Chef Hassan works tirelessly to maintain the standards of the iconic hotel, handling seven outlets, banqueting, all-day dining and lounge operations as well as room service. The 242-room hotel also does weddings and corporate events, all catered to by the same team.

Having started small and scaled up along the way, being at the helm of the operations of a top hotel comes naturally to Chef Hassan. With nearly three decades of experience across countries, he combines global best practices and traditional ideas into a potent mix.

Here's tracing the good chefs journey...

AN EXCITING PATH

Born in Beirut, the Lebanese chef realised early on that his interest in food went beyond a happy tummy. "I was 14 years old when I felt an inclination



I was 14 years old when I felt an inclination towards professional cooking, So I signed up for hotel management studies and started internship during summer at the age of 15

towards professional cooking," he recalls. "So I signed up for hotel management studies and started internship during summer at the age of 15."

His real career took off in 1990, when he was appointed the chef de partie at the Al Naser restaurant in Beirut. Chef Hassan worked there for as many as five years, picking up the basics of cooking and specialised techniques from skilled chefs. "It was a famous restaurant in Lebanon. There were several branches and I got a chance to work in different places during my time then. When it was winter, the Beirut restaurant was where the action was. In summer months, we were stationed at the restaurants in the mountains."

Working in Lebanon had its advantages.

Although the country has a largely Arabic culture, there are strong French influences in its cuisine. "You learn a lot, not just Lebanese food but also some international techniques and ingredients." Chef Hassan is grateful for the fact that he started his career when social media was not around to dilute real learnings. "You learnt the basics of cooking from talented chefs, the real authentic recipes and the right way to do things. You learnt to cook from the ground up and with just an idea, instead of resorting to quickly searching for recipes on Google and finding shortcuts. There was a certain precision in cooking that you don't see much nowadays."

After five years in the job, Chef Hassan felt it was time for him to explore the world outside his home country. When an opportunity turned up in Egypt, he did not hesitate to take it up. "I moved to Cairo as sous-chef for the opening of the Al Dabka restaurant. Although it was an Arabic restaurant, every country in the Gulf region has its own form of Arabic cuisine. I spent a good two years there, learning a lot under nice and friendly people." That was also when Chef Hassan had his first taste of kitchen responsibilities. "I was put in charge of running some of the operations. The head chef was a very open-minded person who didn't care about age and experience but about ability. He let me take on way more responsibilities than my title at the time allowed."

Seven years into his career, Chef Hassan



June-July 2022 **Gulf Gourmet**

decided to move to Dubai. He joined as sous chef at the Metropolitan Beach Resort in Jumeirah. "At the time, there were no buildings or towers in the area. I saw things build up slowly there. I was part of the team that opened a restaurant called Al Basha. It was a 150-seat restaurant serving Lebanese cuisine. I worked there for three years and after that, I moved to Metropolitan Palace at Deira to open the Al Liwan Lebanese restaurant."

When Chef Hassan joined the Ajman Kempinski Hotel & Resort at the beginning of the century, he was already adept at running operations and handling young teams. "It was an exciting period for me. Not only did I handle the banqueting service for up to 2,000 people but I also worked on the operations of the Al Lebnani restaurant. Besides, I attended many



Respect is the cornerstone of any good professional relationship. It's important for people working together to be comfortable with each other, across levels

trainings in various places and I was a part of teams that did openings. One of my most memorable experiences was the Lebanese Food Festival at the Leela Palace in Bangalore, India."

In 2006, Chef Hassan joined a Ritz Carlton property in Doha, Qatar. After spending two years at the Sharq Village and Spa, he was promoted to executive sous chef, a role he held for a couple of years before being promoted again to the top job - executive chef. As the top chef, he was responsible for the overall culinary operations of nine F&B outlets. "Once you are in that position, you see a completely different side of hospitality. There are so many moving parts and you have to be on top of it all. It's quite an eye-opening experience, stressful but hugely satisfying."

At the beginning of 2018, Chef Hassan decided it was time to try his hand at entrepreneurship. His venue of choice was Malmo in Sweden. "I ran my own restaurant for a year there. I moved to Sweden with my family and I operated the restaurant quite successfully."

Unfortunately, the business had to be shut down when the chef's young son was diagnosed with cancer. His treatment took nothing less than seven months and Chef Hassan had to devote

all his time to his son's well-being. "Once his treatment was over and he was in remission, we decided as a family that we wanted to be closer to our roots. So I had to wind up the restaurant in Sweden and I took up an opportunity as the executive chef of Raffles Dubai." He's been at Raffles since.

AN HONEST LEADER

Every executive chef has a different style and philosophy of leadership. Chef Hassan does too. To begin with, he considers honesty to be the best policy for anyone pursuing a career in the kitchen. A firm believer in trial and error, he also encourages a 'failure culture' in his team.

"People should be allowed to make mistakes and learn from them without the fear of repercussions. Giving people the freedom to make mistakes inspires creativity and innovation. But it's important to be honest in what you do. No shortcuts, no blame games. I believe in supporting my team members, showing them what they may have done wrong and how to do it correctly. They should not shy away from doing something because they are scared of failing. Over time, learning from mistakes becomes a part of the work culture when you adopt such a system."

His humility helps Chef Hassan form greater bonds with his team members. He does not believe in hierarchical divides in the workplace. "I am a human being and you are a human being. Our experiences differ and that's how we end up in different positions. But respect is the cornerstone of any good professional relationship. It's important for people working together to be comfortable with each other, across levels. Then, they can bring more to the table and there is also more transparency."

With an open-door policy, the Lebanese chef urges his team to approach him when they face challenges, so they can together find workable solutions. So far, his leadership philosophy has worked

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very well, as is obvious in his team's performance. "I have an amazing team of very talented chefs. They work hard, they learn fast and they work well together. What more could I want?"

While he has built attitudes in his team in an impressive way, Chef Hassan is less than satisfied with the behaviours he sees around in younger chefs these days. "These days the emphasis seems to be more on knowing how to talk and market yourself than on learning the craft well. I guess social media and the internet have made it easy to become a celebrity chef. Sometimes when I hear these celebrity chefs talk about ingredients and recipes in a wrong way, it makes me feel bad. Every single chef out there is responsible for maintaining high standards of our profession and this goes against that."

He believes that budding chefs should focus on learning the basics first and cook from the heart. "Everyone can cook. But not everyone can be a chef. There is a difference between media chefs and real chefs. You have to decide which one you want to be."

According to him, cooking is a profession based on trust. People trust a chef to give them a good gastronomic experience. "These days, it's become rather rare to find authentic, delicious food that gives you a unique and memorable experience. We have to collectively work towards changing that."

PERSONAL NOTES

Chef Hassan lays as much emphasis on the happiness of his family as he does on the pleasure of his guests. A father of three children, he strives to give them the best of education and support.

"My daughter is studying medicine in Poland. She is in her second year. My older son is 20 years old now and he is in his last year of studies. He wants to be an automotive engineer and maybe work for Formula 1," he smiles with obvious pride. His third child, a son, is 11



I am someone who likes to be hands-on in the kitchen. I cannot sit in an office all day. So I will do whatever allows me to indulge my love of cooking

years old. "He is the one who survived cancer. I am sure he will follow in my footsteps someday. He absolutely loves to cook. My son knows ingredients and techniques. He's always glued to cooking

shows. Even when he is eating his meals, he places his mobile phone in front of him, watching Masterchef shows." There are demands to bring home this ingredient and that as culinary experiments are conducted daily in the family kitchen.

Maybe someday in the future, he will be Chef Hassan's right-hand man if the experienced chef returns to entrepreneurship. "If a suitable opportunity presents itself, then why not? I am someone who likes to be hands-on in the kitchen. I cannot sit in an office all day. So I will do whatever allows me to indulge my love of cooking."

That love shows...in every dish out of Chef Hassan's kitchen and every innovation out of his team.



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“We have stayed away from the trend of outsourcing bakery products”

Interview with **Sreekanth K S**, Assistant Pastry Chef, Dusit Thani Abu Dhabi on his culinary journey and his advice for young chefs

Could you tell us about your role at Dusit Thani?

I am in-charge of pastry and bakery. Here, I manage the production, plating, final presentation, banquet operations and a la carte desserts for all the outlets.

We have three restaurants and we provide desserts to the Indian restaurant 'Namak' and to McGettigan's the Irish pub. You will find fusion desserts like cardamom cheesecake, creme brulee with Indian flavors and saffron cheesecake at Namak. It's efficient and clever.

Similarly, at McGettigan's Irish Pub, we offer Irish inspired desserts like Bailey's cheesecake, apple crumble, sticky toffee pudding and more.

Our impact is also visible in the banquet operations as we cater to a lot of weddings and events here. We even do significant outside catering.

Our cafe – Dusit Gourmet – also features some of best pastries and bakes.

What helps you stand out?

Here we only offer freshly baked croissants that are made from scratch. Even the bread is made completely in-house. We have stayed away from the trend of outsourcing bakery products because guests appreciate good flavours and can taste real butter when they try our food.

What is your culinary philosophy?

Throughout my career, starting from my days as a hotel management graduate trainee, I have known that you can be creative every single day in the pastry kitchen. This has been the philosophy that guides me.



I have known that you can be creative every single day in the pastry kitchen. This has been the philosophy that guides me

Could you take us through your culinary journey?

I started my career as a Commis working for Emirates Flight Catering. I studied about cake decorations from Chef Kapila. Two years later I got the opportunity to work for Intercontinental Abu Dhabi. I joined as a Commis II and enjoyed learning from multiple executive chefs over three years.

I moved to Novotel Adagio Al Bustan Hotel Abu Dhabi's pre-opening team as Chef de Partie. Here is where I first learned how to take charge of operations and lead a team.

Three years later I moved to Address Dubai Marina for a stint that lasted less than a year.

In November 2017, I came to Dusit Thani as a Junior Sous Chef. Here my real career as a pastry leader began. I was given responsibilities and the independence to produce my own recipes. I brought my team here and my chef gave me the authority to truly take charge.

In a year I was promoted to Sous Chef and it felt good to see my chefs happy with my performance. Once our Executive Pastry Chef left, I have been leading the pastry and bakery for the property.

These four years have been a great working experience. I have the flexibility and the freedom to pursue my creativity, the kitchen is very nice and I have a good team. My focus is always for the customer to be happy as our brand is highly rated.

What have you created today for our young chefs?

I have created a Cold Cheesecake Strawberry Inspiration with Oats Biscuit Crumble. I truly enjoyed working with the soft cream cheese as it has the quality and texture that works for me.

How did the art of pastry making find you?

I actually completed my Bachelor's degree in Commerce. Around that time, my neighbor moved to hotel management and helped me realize that it is an easy path to getting a job. So I did another three years of studying and found that the kitchen was where I truly belonged.

My chef instructor saw something in me that made him put me in pastry. I would learn from him how to make 40 to 60 different varieties of cookies. The learning there was fantastic and I am someone who grasps concepts pretty quick. So this is how I found my calling.

Do you have any other chefs in the family?

Actually I am the only chef. I have a brother who works in the police



If you want to be a successful professional in this field, you should learn how a professional kitchen works





department. The common thread is that we both wear uniforms.

My parents, my wife and my two daughters complete my family.

You hire young chefs. What is the advice that you can give them?

Today's young chefs are much better educated than before so they come in expecting to be recruited at a higher position without learning the basics of working at a starting job.

If you want to be a successful professional in this field, you should learn how a professional kitchen works, which is very different from how a college functions. College gives you knowledge, but for practical work experience one should start from the bottom.

If tomorrow someone working in a starting role asks you a basic question, you should have experience to answer well.

What's your ultimate dream?

My desire is to grow up the ranks to an Executive Pastry Chef. Then open an innovative pastry shop back in India that challenges my creativity. And finally get to teaching young chefs so that I can pass on my learnings to upcoming talent.



Today's young chefs are much better educated than before so they come in expecting to be recruited at a higher position without learning the basics of working at a starting job



Cold Cheesecake Strawberry Inspiration with Oats Biscuit Crumble

5 Portions

CHEESECAKE

Arla pro cream cheese soft	
1.5 kg 24.5 % fat	260 g
Sugar	100 g
Arla pro high stability whip cream 35% fat	200 ml

CUSTARD

Milk	100 ml
Sugar	20 g
Egg yolk	30 ml
Gelatin Leaf	15 g

STRAWBERRY INSPIRATION

Fresh Strawberries	5
Sugar	50 g
Strawberry puree	100 ml
Agar Agar	10 g

RED GLAZE

Water	150 ml
Sugar	305 g
Glucose	305 g
Gelatin leaf	22 g
White chocolate	305 g
Condensed milk	170 g
Red colour	10 g
Gold powder	10 g

Method

- ♦ Using a mixing bowl beat cream, cheese and sugar, and keep it aside.

- ♦ Semi whip the arla cream and keep aside.
- ♦ Boil the milk and sugar, then add yolk; cook well to make a custard.
- ♦ Once the custard cream cools down, fold in all the cheese and cream mixture.
- ♦ For Strawberry inspiration, cut the strawberry in cubes.
- ♦ Boil the puree and sugar together and then add agar agar.
- ♦ Put it in a small mold and keep inside the freezer for half hour.
- ♦ Finally, assemble the mixture.
- ♦ In a silicon mold pipe the mixture first, then the strawberry inspiration in the middle, and again pipe the cheese mixture.
- ♦ Keep inside the freezer.

The Chef With A Mastery In The Art of Menu Development

Exclusive interview with Chef **Ajesh Gopi**, the Brand Development Executive Chef for the London-born culinary destination 'Burger & Lobster'. **Aquin George** catches up with him in Singapore to find out about life beyond Dubai

If you had to describe Chef Ajesh Gopi in two words, it would be "breaking barriers". As the Brand Development Executive Chef for the London-born culinary destination 'Burger & Lobster', Chef Ajesh is in-charge of research and menu creations.

The concept, which can be experienced at multiple locations from New York City to Singapore, is best known for its selection of craft prime burgers and fresh wild Atlantic lobsters.

And the mouth-watering recipes served across B&L's multiple locations is a testament to Chef Ajesh's successful culinary journey of two decades.

THE FIRST STEPS

Born in a financially not-so-well-off family, Chef Ajesh grew up seeing the struggles faced by his father and their local catering business in a village in the south Indian state of Kerala.

"As a kid I would wake up at 4am to help my dad before going to school," he says of his tryst with cooking.

Surprisingly, the experience of working with his father motivated him to join a culinary school in the pursuit of becoming a professional chef.

His ability to dish out 10 pancakes in the time his classmates took to prepare one,



My focus was bulk food production for 32 outlets across the country and it was a truly enriching experience being able to lead talent at the main food production department

made his professor remark, "You look like you have worked in a hotel before."

He spent three years after graduation working for independent restaurants in cities closer to home before deciding to move abroad for a global outlook.

He chose Dubai in 2004 and joined Emirates Flight Kitchen (EKFC) as a Commis. The role gave him the opportunity to work on various world cuisines and understand how to adapt flavours and dishes based on the flight destination.

EKFC also allowed him to be a part of the development and tasting process,

thereby offering him a first-hand look into how menus are created and finalized.

Nearly three years later, the experience encouraged Chef Ajesh to spread his wings and move to Bin Hendi Hospitality as Assistant Head Chef.

He says, "My focus was bulk food production for 32 outlets across the country and it was a truly enriching experience being able to lead talent at the main food production department."

In 2008, a position of Chef de Partie at the luxurious Raffles Dubai came his way and he grabbed it. "Having worked with restaurants and large catering operations, I wanted to experience what it was like working in a five-star hotel," he says.

The position may have looked like a step back, however Chef Ajesh knew it could help him be a well-rounded culinary professional.

He found himself working with the in-room dining team handling multiple cuisines ranging from Indian to Thai and Italian to Chinese. He even doubled as their Assistant Kitchen Artist and carved fruits and vegetables and created open showpieces using salt dough.

"I used that time to compete in UAE's biggest cooking competition for professional chefs – the Salon



Culinaire – and won medals in individual categories,” he says reminiscing about his early years in Dubai.

THE GROWTH

The experience he gathered at restaurants, catering, and a five-star hotel helped him catapult his career during the following four years at Bonnington Hotel in JLT.

He rose from Chef de Partie to Sous Chef and started managing their independent Irish pub concept called McGettigan's.

Fortunately for him, the brand grew and so did his reputation as a chef who could create high quality bites and meals.

Before he knew it, he was handling their flagship outlet at the Dubai World Trade Centre and his Executive Chef had him fly to Ireland to set-up their outlets there.

The journey of a small village boy from south Asia, who began by cooking Indian flat breads for local weddings and ending up training Irish people to

create food for an Irish pub competing with other Irish pubs clearly makes for a fascinating story. For Chef Ajesh though it was just a result of hard work and dedication to the craft.

Around five years had gone by with Bonnington and McGettigan's when the Executive Chef of a Dubai based company with multiple restaurant franchises approached him. He had seen Chef Ajesh in his element at McGettigan's and was impressed with both his culinary skills as well as his ability to come out of the kitchen and hold a conversation with guests at the pub.

They were looking to hire a dynamic head chef for a new franchise named 'Burger and Lobster' to be opened in Dubai. Chef Ajesh says, "I joined Burger & Lobster as their pre-opening Head Chef. My prior experience at McGettigan's gave me the confidence to grab the opportunity."

A year and a half later, in 2017, he was made Franchise Executive Chef of the brand. He once again saw himself travelling around the world "to do training and pre-openings in Asia and the Middle East".

Earlier this year, he was promoted to Brand Development Executive Chef with the added responsibility to take charge of the overall brand vision when training people, developing menus, putting together demonstrations, and opening multiple outlets across the world.



EKFC was a stepping-stone in my career and it enlightened me about a whole new world of flavors and palettes

When we spoke with him, he was busy recreating the menu for two of their high street locations in Singapore – one at Jewel Changi and the other at Raffles Hotel.

When he's not working, he enjoys doting on his newborn son Adhiv, who along with his nine-year-old son Abhinav and wife Shalu completes his immediate family. "My wife and sons inspire me to work harder and to be a better human being," he says.

Chef Ajesh enjoys bringing a near military-like discipline to the way he functions and does not believe in resting on his laurels. He says that he found himself at the right time with the right people who understood his strengths and helped him develop it.

He says, "EKFC was a stepping-stone in my career and it enlightened me about a whole new world of flavors and palettes. Heinz Zuchelli, my culinary vice president at EKFC; Michael Mingozi, my executive chef at Bin Hendi and executive sous chef at Raffles Dubai; Derek Flynn, my executive chef at Hotel Bonnington and McGettigan's; Anil Kumar, my executive chef and a marshal at the Emirates Culinary Guild; and Manjit Sohal, the menu development executive chef at EKFC, were all instrumental in who I am today as a Chef. Chef Manjit, for example, trained me to achieve NVQ certification in culinary arts from City&Guilds London."

It is great to watch Chef Ajesh own his success without forgetting about those who helped him get here. He is equally happy about his ability to adapt to any culinary situation you put him in.

We remember his words from an interview in 2013. Back then he told us, "You put me in an elite fine-dining restaurant or in a shawarma joint, I will make sure the customer leaves happy."

Clearly, he remembers it too.



A MAN OF ACTION

Take chances when you are young, so you have stories to tell when you are old. Chef **Mohammed Issa**, the executive chef of Dukes the Palm Dubai, has been living by this adage forever. On a wing and a prayer, he travelled a long distance from Jordan to the UAE, becoming an executive chef at a young age of 33 years. In a casual chat, the Jordanian chef tells **Gulf Gourmet** all about the will that helped him find a glorious way...

THE YEAR WAS 2001

A young teen, just 16 years old, joined a banquet kitchen as a trainee with dreams of becoming a professional chef. Unfortunately, he was jolted rudely awake by his supervisor's unfriendly behaviour. Asked to do this and that without being given an explanation or clear guidelines, the youngster struggled to meet expectations. When he asked for more support and guidance, he was rudely told that he should already know the details.

Another chef who saw the event playing out took pity on the kid and moved him to butchery. There, he patiently explained things to the newbie and saw him blossom into an efficient and talented worker.

Today, that youngster has more than grown up into the role of executive chef.

Chef Mohammad Issa Ibrahim Ali, the executive chef of Dukes the Palm, keeps two lessons from that early episode of his career close to his heart: a good leader knows how to bring the best out in someone and quick judgments are a sure-fire way of killing any talent.

It's with this ideology that he runs the operations of the hotel with his team of 45 chefs from a range of nationalities. Bringing together different cultures and different attitudes is no easy task.



I didn't want to go small. I wanted to jump straight to international cooking

But thanks to his own experiences dealing with multiculturalism, Chef Mohammed understands what makes an excellent culinnaire.

So how did he get to this enviable position? His story is a heart-warming tale of grit...

STARTING SMALL

Born and raised in a large family in Amman, Jordan, Chef Mohammed had no major fascination with food beyond a good meal, when he was a child. "I helped my mother around a bit in the kitchen but that was that," he says.

However, two of his uncles were professional chefs. Hearing them discuss recipes and life as a chef piqued his interest. As he dug deeper into the idea, Chef Mohammed realised that cooking was something that he could see himself doing for the rest of his life.

Early plans for an office career gave way to a curiosity about the kitchen. "But I didn't want to go small. I wanted to jump straight to international cooking," he laughs at the memory. When he signed up for a hotel management course, his conviction became stronger that this indeed was the right path for him. Chef Mohammed's enthusiasm was so great that he convinced his two brothers also to follow in his footsteps. "Today, one is a baker and another is an oriental chef de partie."

The initial experiences with the professional kitchen were a mixed bag. While dealing with unpleasant chefs like the one in the banquet kitchen added to the stresses of being a newbie in a sea of skilled chefs, the learnings were immense and exciting.

In 2002, Chef Mohammed started at a Marriott property, where he worked for four years in the main kitchen. He then moved to the Four Seasons for a couple of years, learning the nitty-gritty of fine dining. "There were challenges but you need to face them head-on. Life without challenges is boring. Without them, we cannot learn anything," he says in what is a clear statement about his never-say-die attitude.

Learning from mistakes and getting better with each effort, Chef Mohammed



There were challenges but you need to face them head-on. Life without challenges is boring. Without them, we cannot learn anything



honed his skills to a level that won him a good opportunity in Dubai.

In mid-2008, he ventured out of his geographical comfort zone and joined the pre-opening team of the Atlantis Hotel Jumeirah Palm in Dubai.

A NEW WORLD

Dubai was a new world for the Jordanian chef. What struck him the most, was the sheer number of nationalities and cuisines at his workplace. "When I worked in Jordan, I had to deal with people from just one nationality – my own. In Dubai, I was exposed to some 40-50 nationalities. I had to understand different cultures and different mindsets as well as different ways of thinking. It was challenging but also interesting."

It didn't help that he was alone in a new city. For six months, Chef Mohammed's life was just about work and home. "When I moved to Dubai, it was a big change for me because I did not know anyone. In the first year, all I did was work. I did not do anything else, not even



In Dubai, I was exposed to some 40-50 nationalities. I had to understand different cultures and different mindsets as well as different ways of thinking. It was challenging but also interesting

explore Dubai. But it was still exhilarating because I was involved in a very big project – the opening of Atlantis."

Slowly but surely, the challenges gave way. The chef learnt about other cultures and attitudes in different parts of the world, from Europe to Asia to India

and Africa. "Cooking was of course a big part of my training but learning about cultures was a way bigger part. Now if I go to India or Asia, I know how to greet people or talk to them. In our industry, knowing how to bridge cultural differences is very important."

Positive thinking helped Chef Mohammed overcome the challenges and see beauty in the things around him. As he settled in, life got easier. "I worked at the Saffron restaurant in Atlantis. In Dubai, you learn so many interesting things because it is multicultural and multi-cuisine. You have chefs from Italy, from China, India. There is so much to learn about ingredients and techniques from all parts of the world. You may not know 100 percent of international cuisines but you do gain a basic understanding of them."

About a year later, Chef Mohammed moved to the Shangri-La Hotel as chef de partie at the Restaurant Dunes Café. Within a couple of years, he moved to the Ritz-Carlton hotel at the Dubai International Financial Centre, where he was promoted to sous chef. Staying at the Ritz-Carlton group for some time, he was acting chef de cuisine at the Grand Canal property in Abu Dhabi for a while. Chef Mohammed was a part of the team that opened the Giornotte restaurant.

Learning the nuances of handling teams, he took over as chef de cuisine of the banquet kitchen at Al Bustan Palace, a Ritz-Carlton property. Chef Mohammed was in charge of the Arabic, western and Indian kitchen as well as the butchery and commissary. He also assisted the executive chef and created new menus for the banquet, skills that would come in handy when he took over as executive sous chef at Dukes the Palm towards the end of 2016.

Shortly after, he was elevated to executive chef at the property, which has 270 rooms, 260 hotel apartments and 800 residential apartments.



LEADING BY EXAMPLE

Chef Mohammed became an executive chef at a very young age of 33. While people marvel at this achievement, he is quick to emphasise that this role was a result of years of blood and sweat. "It was not a coincidence or luck. I had to work long hours for years, compromise sometimes on my personal life and give the job my 100 percent. You work towards something with diligence and it will yield result."

Having gone through the grind himself has helped the chef lead his team with more awareness. "The kitchen culture has changed considerably since I started. Earlier, head chefs could shout at subordinates but you can't do that now. You have to politely and diplomatically show people how to improve themselves. You have to motivate them and make them love their job."

This is one profession where working for money does not help; you have to be passionate about food. "Only real passion can make you deal with the long hours and the stressful situations."

As an executive chef, he believes in treating people fairly and also in understanding that it takes all colours to make a rainbow. "People have different abilities, different skills, different values and different needs. One size does not fit all. Someone might be good at cooking, another at plating, another may have a deeper understanding of ingredients or may be great at working with others. You have to package all these strengths into one solid force as an executive chef. I am firmly against comparing one person to another."

He believes in giving people a chance to prove themselves, instead of sizing them up immediately. Not every one is a quick learner or a fast starter.

Chef Mohammed remembers his own time as a young chef looking for recognition. When he participated in the Young Chef of the Year competition in



I'm very passionate about cooking. I like to spend time on the floor with my chefs

Abu Dhabi in 2018, he also struggled to make his mark. "I secured second place but it took a lot of hard work. I had to prepare rigorously for three months. After work hours, I would practice for five-six hours just to get things right." Motivating not just his team members but also himself to push boundaries is something that comes naturally to him. "No pain, no gain," he smiles simply.

A MULTICULTURAL FAMILY

All these achievements came at a cost. Chef Mohammed often has little time to give his family. So he makes sure whatever time they spend together is quality time.

"I met my wife in Abu Dhabi when we worked at the same restaurant. So she is aware of the rigours of this profession. She is a teacher now. We have two sons

— one is four and a half years old and the other is two and a half."

Multiculturalism exists at his home too, what with Chef Mohammed's wife being Ukrainian. "I had never thought I would marry someone from such a different culture. But we clicked almost immediately and got married after knowing each other for a year and a half. Life is good."

He feels grateful for everything that the UAE has given him — a great career, a good wife and wonderful children. There is a certain contentment with life now and the future is open.

Sometime in the years ahead, he hopes to launch a multi-cuisine restaurant, maybe in Dubai or in Jordan. "I'm very passionate about cooking. I like to spend time on the floor with my chefs. In the near term, I would like to be a culinary director. Another thing I want to do is train young chefs and help them grow in their careers. I would like to guide them in developing their skills for competitions and maybe even judge competitions. The path ahead is full of possibilities."

That's Chef Mohammed for you. The glass-half-full kind of a guy, with a potful of talent, empathy and the right attitude.

June-July 2022 **Gulf Gourmet**

Let's visit the market

Waterfront Market, an Emirates Culinary Guild corporate partner and a sponsor for the Chefs Table competition, invited Guild members to a market visit last month. Chef Chris made the tour a success for more than 50 chefs from around the UAE. Chefs got to see first-hand how the dry market, vegetable market and the fish and meat markets all operated seamlessly under one roof. The entourage of chefs included a group of culinary students from ICCA Dubai. The tour ended with some members staying back for a sumptuous lunch.



June-July 2022 **Gulf Gourmet**

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The Guild Meet

Chef **Sunera Perera** and the Hilton Garden Inn Ras Al Khaimah team hosted the May edition of the Emirates Culinary Guild meeting. The gathering saw some of the country's most influential chefs and corporate supporters of the Guild. The evening saw elaborate discussions about the management and logistics of the Worldchefs Congress, Global Chefs Challenge, Billy Gallagher Young Chef Forum, Young Chef African Cup, Emirates Salon Culinaire, ExpoCulinaire, and Education Corner in Abu Dhabi. Here are images from the event



June-July 2022 **Gulf Gourmet**



THE EMIRATES SALON CULINAIRE 2022

Briefs of the Classes for Entry

Resume Of Classes for Entry

Class No. - Class Description

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

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

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

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

Practical Pastry

Class 01: Cake Decoration – Practical Powered by Master Baker

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

by the Judges, as part of the
judging criteria

14. Ingredients maybe supplied
by the sponsor and shall be
mandatory to be used,
15. Information shall be sent to
competitors in advance of
the competition for supply of
ingredients if being supplied. 50
Points will be deducted for non
compliance

Pastry Displays

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

All decorations must be edible and
made entirely by hand.

1. Pillars or stands may be inedible
but, unless decorated by hand,
must be plain and unadorned.
2. Fine, food-quality wiring is
allowed for the construction of
flowers but must be properly
wrapped and covered with
flower tape or paste.
3. Royal icing, pastillage, pulled
sugar, etc., may be used in the
construction, but the finished
display must not be dependent
on these items.
4. The bottom layer of the cake
must be edible. A section of the
finished edible cake should be
cut for the judges' inspection
5. The cake will be tasted by the
judges.
6. Inedible blanks may be used for
the two top layers.
7. Typewritten description and
recipes are required.
8. Maximum area w60 cm x d75 cm.
9. Maximum height should not
exceed 1 meter (including
socle platforms)
10. Pristine Ingredients supplied by
the sponsor maybe used if these
are supplied, competitors must
use if instructed by organizers.
11. Information shall be sent to



competitors in advance of the competition for supply of ingredients.

12. 50 Points will be deducted for non-compliance where mandated ingredients are not used

Class 03: Plated Dessert Powered by Ravi fruit

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

Class 04: Pastry Showpiece

1. To display a showpiece of either
 - a) Chocolate
 - b) marzipan/sugar / pastillage
 - c) dough/bread dough
 - d) Asian dough figurine

No frames, moulds or wires are allowed. Points will be deducted for non-compliance.

2. Edible media may be used, singly or in mixed media. Sponsors products maybe available to be used. Information shall be sent to competitors prior to the competition
3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

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

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

1. A baked bread showpiece.
2. Three types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Three types of bread roll 25-40grams (competitor's choice)) three pieces of each roll to be displayed.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be displayed on a separate platter for judges' tasting. Tasting shall make up 30% of the marks
7. All breads & dough must be baked at own work place as fresh as possible and delivered to the competition venue for judging.
8. Poor hygiene standard of handling bakery products will not be judged.
9. Typewritten products description and recipes are required.

10. Maximum area w90 x d75cm

11. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
12. The focus of this class is on the quality and flavour of the bread rolls and loafs presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

Class 06: Petites Four & Pralines Powered by Master Baker

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

Artistic Displays

Class 07: Chocolate Carving Showpiece

1. Free-style presentation.To be carved from a single block
2. Natural colouring and minimal glazing is allowed.
3. No frames, moulds or wires are allowed.



4. Points will be deducted for non-compliance.
5. Maximum area: w60 cm x d75 cm.
6. Maximum height 30-35cm (including base or socle).
7. Written description mentioning the theme is required

Class 08: Fruit & Vegetable Carving Showpiece Powered by Barakat

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

Class 09: Open Showpiece (Free Style Showpiece)

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

Gastronomic Creations **Class 10: Five-Course Gourmet**

Dinner Menu Powered by USMEF

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

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

11. Present a plated three-course vegetarian meal for one person.
2. Suitable for lunch service in a high end restaurant
3. The meal consist of:
 - > An appetizer or soup
 - > A main course
 - > A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
6. Ovo-Lacto products are allowed.
7. Proof of purchase needs to be brought if sponsor ingredients provided to the Competition for all the Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced

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

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

1. Prepare 2 different appetizer and 2 different main course dishes each for 1 person using USAPEEC chicken as the main protein items in all dishes
2. All 4 dishes must use USAPEEC Chicken in their creation
3. Each of the dishes plate must contain ingredients as stipulated by the sponsor
4. Proof of purchase needs to be brought of sponsors ingredients to the Competition for all the USAPEEC chicken if proof of purchase is not brought then 50% of the judging marks shall be reduced
5. Practical and up to date presentation is required
6. Hot food presented cold on appropriate plates.
7. Food coated with aspic or clear gelatin for preservation.
8. Recipes and ingredient list (typed) of each dish required.
9. Maximum area 60cm x 80 cm

Practical Artistic

Class 15: Individual Ice Carving

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

Class 16: Ice Carving Team Event



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

Class 17: Practical Fruit & Vegetable Carving Powered by Barakat

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

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

1. The preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.
2. Waste and over-production will be closely monitored. Please refer to the ECG Sustainability Guidelines on the website
3. There is a point penalty deduction for wastage or over-production.
4. Timing is closely monitored.

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

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

- a) Salads – cleaned, washed, not mixed or cut.
- b) Vegetables – cleaned, peeled, washed, not cut, must be raw.
- c) Fish may be scaled and

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

Practical Cookery

Class 19. Mezzeh – Practical Cookery Powered by Rahma Olive Oil

1. Time allowed: 60 Minutes
2. Prepare and present for two persons: Two types of hot mezzeh and three types of cold mezzeh.
3. Only one (if any) of the following



types of mezzeh may be displayed: homous, tabouleh, babaganough, fatouche, moutabel.

4. The mezzeh can be representative of any of the following countries:
 - > Lebanon
 - > Syria
 - > Jordan
 - > Morocco
 - > Egypt
 - > Tunisia
5. Dishes must represent a variety of cooking methods and the use of ingredients as used in the Arabic restaurants of the UAE. All Mezzeh should be prepared during the competition with very minimum of pre-prepared ingredients as per Worldchefs Guidelines please read the overview in this document for practical cookery .
6. Rahma olive oil must be the only olive oil used in the creation of these dishes and will be available in the competition venue
7. Present the mezzeh in two equal portions.
8. One portion will be presented and one portion will be presented to the judges.
9. Typewritten recipes are required.

Class 20: Fish & Seafood - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using fish and or shellfish as the main protein item of the dish.
3. All ingredients including the fish/ seafood must be provided by the competitors and any type of fish can be used. In the event of fish being supplied by the sponsor then this fish is only to be used.
4. Weight of fish per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.

6. Hulala Cream and Rahma olive oil will be supplied and must be used in the kitchen
7. Typewritten recipes are required.

Class 21: Beef - Practical Cookery Powered by USMEF

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

Class 22: Emirati Cuisine - Practical Cookery

1. This class is designed to ensure that the tradition of Emirati Cuisine is preserved and promoted through professional chefs. Prepare and present two plated portions each of three Emirati dishes according with the following criteria:
2. Prepare and present two plated portions of any one of the following dishes:
 - > Balalit
 - > Kabeesa
 - > Assedat Bobal
3. Also prepare and present two plated portions of any two of the following of the competitor's choice main course. The following dishes are as a guide only and are not mandatory:
 - > Margougat Al Khudar
 - > Thareed Laham

- > Margougat Al Dijaj
- > Maleh Biryani
- > Machboos Samak

4. Emirati cuisine with traditional presentation and serving as would be found in a family home of the United Arab Emirates.
5. **Young Chef of the Year competitors must cook Balalit as one of the dishes.**
6. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
7. All Competitors must use (Sponsors ingredients if provided) in one of the dishes, this is mandatory and failure will result in 50 point reduction.
8. The judges will check appliances and utensils for suitability
9. Typewritten description and recipes are required
10. Time allowed 60 minutes to present all three recipes

Class 23: HUG AG – Savory Creations

1. This is a static class featuring savory HUG pastry shells suitable for dinner service.
2. Only savory HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.
4. Present four different savory dishes on individual plates, 1 of each dish , using two savory HUG shells per plate (i.e. exhibit eight shells in total).
5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
6. Typewritten description and recipes required.
7. Maximum space available: 75cm x 75cm.

Class 24: HUG AG – Sweet Creations

1. This is a static class featuring dessert HUG pastry shells



- suitable for dinner service.
2. Only dessert HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.
4. Present four different pastry dishes on individual plates, 1 of each dish, using two dessert HUG shells per plate (i.e. exhibit eight shells in total).
5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
6. Typewritten description and recipes required.
7. Maximum space available: 75 cm x 75 cm.

YOUNG CHEF OF THE YEAR ENTRIES

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

In addition to classes 25 & 33 here below competitors must also enter for class 22 Emirati Cuisine Practical Cookery one dish must be Balalit

Class 25: Dressed Chicken – Dressed Fish - Supplementary Class

1. Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.
2. Competitors are to supply their own whole fish and whole chicken MUST BE USED, all utensils and chopping boards.

Time allowed 1 hour in 30 minute sections as below:

Chicken

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

8. Two wings prepared for pan frying/grilling.
9. Carcass prepared for stock.
10. **After 20 minutes**
11. 10 minutes to explain to the judges the method of preparation of a classical chicken stock.
12. **Fish**
13. Time allowed 20 minutes.
14. Take a whole fresh Sherry or other sustainable fish species of the Arabian Gulf waters.
15. No imported type of fish is to be used.
16. Gut, clean and fillet the fish.
17. One fillet with skin on.
18. One fillet skinless.
19. Cut each fillet into as many 140gr size servings as possible.
20. **After 20 minutes – 10 minutes to:**
21. Explain to the judges the usage of any left overs.
22. Explain to the judges the method of preparation of a classical fish stock

Competitors will be marked on knife skills, clean bone work, meat left on carcass, wastage, basic knowledge of questions asked about the preparations of stocks.

Class 26: Egg Cookery – Practical Cookery

1. Time allowed 45 minutes
2. **a.** Prepare and present 2 identical portions of one traditional French style of breakfast Omelet
b. Prepare and present 2 identical portions of the competitors choice of egg dish and served with hollandaise sauce in addition to the dish.
3. Micro greens must be used and will be available in the kitchen
4. Portions suitable for Ala carte Breakfast
5. Present the dishes on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required

Class 27: Chicken - Practical Cookery Powered by USAPEEC

1. Time allowed 60 minutes

2. Prepare and present three identical main courses using USAPEEC Chicken Quarters. The chicken shall be supplied by the organizers in the competition venue on the day of the competition.
3. The bones of the chicken is to be kept for inspection by judges
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required
6. Weight of chicken per portion on the plate to be 150 grams
7. All of the above rules are applicable for the competitors entering Best Arab National Cuisinier trophy .The main course for those competitors ONLY must be a Traditional Chicken Arabic main course, from any Arab country.
8. All other competitors are not to follow Point 7

Class 28: Four Plated Vegan dishes –Powered by Violife

10. Prepare 2 different dessert dishes and 2different savoury dishes each for 1 person
11. All 4 dishes must be 100% vegan
12. Each of the dishes plate must contain vegan ingredients as stipulated by the sponsor
13. Vegan products will be supplied by Upfield & Violife
14. Practical and up to date presentation is required
15. Typewritten description and recipe in English is required
16. This is a static class, plates must be prepared with Aspic hot food to be displayed cold.
17. Maximum area for display is w92cm and d75cm.

Class 30: Pasta - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present two identical main courses , 1 main course suitable for a Bistro or coffee shop and to



- be vegetarian, 2 plates to be presented one for judges one for presentation, 1 main course suitable for a fine dining restaurant to the competitors choice, 2 plates to be presented one for judges one for presentation.
- Present the main courses on individual plates with appropriate garnish and accoutrements.
 - Typewritten recipes are required.
 - Weight per portion on the plate to be 150 grams

Class 33: Potatoes USA – Savory Creations Practical cookery

- Time allowed 60 minutes
- Prepare and present three identical main courses using Potatoes from USA, Fresh, Frozen or Dehydrated, to the competitor's choice, 3 plates to be presented two for judges one for presentation. The dish must have a minimum of 3 potato recipes using potatoes from the UAS, Fresh, Frozen or Dehydrated.
- Potatoes from USA MUST be used in all preparations and be the main ingredient used in the dish, Potatoes from the USA, Fresh, Frozen and Dehydrated these are the only Potatoes to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced.
- Present the main courses on individual plates with appropriate garnish and accoutrements.
- Typewritten recipes are required.
- Weight per portion on the plate to be 150 grams

Class 34: Potatoes USA – Sweet Creations

- This is a static class featuring Potatoes from USA suitable for restaurant service. NO Sweet potatoes to be used. A dessert or sweet dishes utilizing the wide variety of Potatoes from

USA. Potatoes from USA products including Fresh, Frozen and Dehydrated must be utilized.

- NO Sweet potatoes to be used. Potatoes from USA MUST be used in all preparations and be the main ingredient used in the dish, Potatoes from the USA, Fresh, Frozen and Dehydrated these are the only Potatoes to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced
- Present three different pastry dishes on individual plates, 1 of each dish, using Potatoes from USA, Potatoes as the main ingredient per plate.
- To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
- Typewritten description and recipes required.
- Maximum space available: 75 cm x 75 cm.

1. ADDENDUM – The Emirates Salon Culinaire 2022

VENUE & ENTRY FEES

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

AED:500/- per person

- Best Pastry Chef – The Emirates Salon Culinaire- Dubai 2022**
AED:400/- per person
- Best Artist – The Emirates Salon Culinaire- Dubai 2022**
AED:500/- per person
- Best Arab National – The Emirates Salon Culinaire- Dubai 2022**
AED:300/- per person
- Young Chef of the Year – The Emirates Salon Culinaire Dubai 2022**
AED: 300/- per person

CLOSING DATE

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

TROPHY ENTRY

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

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

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

The required classes are:

BEST CUISINIER

- Class #10. Five-Course Dinner Menu**
- Class # 21. Beef Practical Cookery**
- Class # 27. Chicken Practical Cookery**

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

BEST PASTRY CHEF

- Class # 01. Practical Cake Decoration**



- ii. Class # 03. Four Plates of Desserts
- iii. Class # 06. Friandises, Petites Four

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

BEST ARTIST:

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

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

BEST ARAB NATIONAL CUISINIER

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

YOUNG CHEF OF THE YEAR

See Classes for Entry Document. Classes

JUDGING AND THE AWARDS SYSTEM

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

documents www.worldchefs.org

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

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

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

The scaling for awards in all classes is as follows:

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

Corporate and Establishment Trophies

The corporate and establishment trophies available are:

Best Effort by an Individual Establishment – The Emirates Salon Culinaire

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

Best Effort by a Corporation – The Emirates Salon Culinaire

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

Point Value of each Medal Won

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

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

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

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US\$ 3 billion

what's your GCC market share?

The UAE alone has over 750 hotels.
Each hotel has an Executive Chef.
Each Executive Chef has an annual budget.
It ranges from AED 1 million - US\$ 3 million.

There are over 7,000 independent restaurants in the UAE.
Each restaurant has a Head Chef.
Each Head Chef has an annual budget.
It ranges from AED 100,000 - US\$ 1 million.

Now you do the maths.

The largest body that speaks for this group of Chefs is The Emirates Culinary Guild (ECG).
ECG organises Salon Culinaire at Gulfood Dubai, La Cuisine by SIAL in Abu Dhabi and world-record breaking food events in the city.

Gulf Gourmet is the only magazine endorsed by the ECG.
It also influences non-ECG Chefs across the GCC and is distributed at World Association of Chefs Societies events around the globe.

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REACH

ENGAGE

INFLUENCE

ABOUT GULF GOURMET

- ▶ Most widely read magazine by Chefs & Decision Makers in the GCC
- ▶ Officially supported by the Emirates Culinary Guild
- ▶ Highest circulation in its category at 6,150 copies per month
- ▶ Readership estimates of nearly 11, 276 per month
- ▶ Positively influencing the UAE food industry since 2006
- ▶ Recognised by the World Association of Chefs Societies
- ▶ Circulated at top regional and international culinary events

WHO READS IT?

▶ Executive Chefs	23%
▶ Senior & Mid-Level Chefs	36%
▶ Hotel GMs	10%
▶ Restaurant Owners	15%
▶ C-Level Executives	2%
▶ Purchase Managers	7%
▶ Food Industry Leaders	4%
▶ Marketing / PR Managers	1%
▶ Others	2%

REACH BY COUNTRY

▶ United Arab Emirates	71%
▶ Kingdom of Saudi Arabia	18%
▶ Oman	2%
▶ Qatar	4%
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▶ Bahrain	2%
▶ United Kingdom	1%
▶ Others	1%

MARKET SEGMENTATION

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▶ Independent Restaurants (Elite)	18%
▶ Independent Restaurants (Standard)	12%
▶ Food Industry Suppliers	3%
▶ Large & Medium Food Retailers	2%



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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:.....

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Remarks:

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

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- Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).
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- Affiliate Member: Dhs.350.00 for the first year. Dhs.300 per year thereafter.
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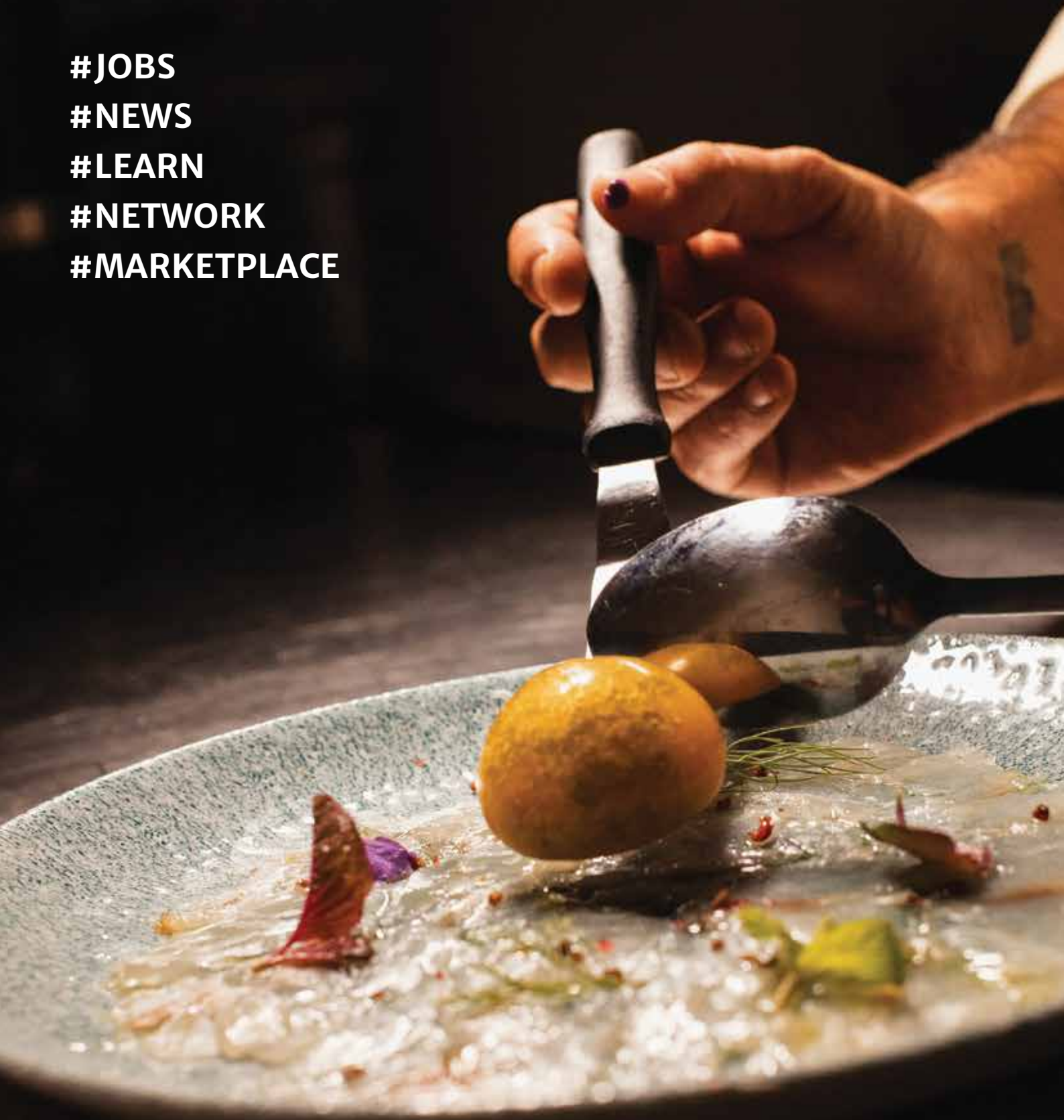
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WORLDCHIEFS CONGRESS & EXPO ABU DHABI 2022

WORLDCHIEFS



Anno 2022

OFFICIAL MAGAZINE OF THE WORLD ASSOCIATION OF CHEFS SOCIETIES



Congress 2022

Global Chefs Challenge

Learning & Career

Certification From the Right Place

Feed the Planet

Root to Shoot Revival

Chef Showcase

Jason Howards' Labor of Love

A group of people are dining at a restaurant. A waiter in a brown leather apron is serving a dish to a woman in a black top who is holding a glass of red wine. A man in a dark jacket is also seated at the table, looking at his plate. The table is set with a white tablecloth featuring a pumpkin and leaf pattern, plates of food, glasses of water and wine, and a lit candle in a glass holder. The background shows a modern interior with wooden paneling and a basket of bread.

DUNI

SUSTAINABLE GOODFOODMOOD

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WORLDCHEFS MAGAZINE CONGRESS & EXPO 2022 EDITION



COVER PHOTO

Welcome to Worldchefs Congress & Expo in Abu Dhabi. Turn to page 17 for a message from the Congress Chairman.

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Worldchefs



Thomas A. Gugler, Worldchefs President

Dear Chefs and Culinarians of the Worldchefs community,

Greetings to you all with the wish that you and your families are well, safe, and healthy. Like always, it is a great pleasure to write to Chefs from all around the globe.

I am so happy that we have the chance to meet for Worldchefs Congress & Expo, May 30 to June 2, 2022, in Abu Dhabi. I am sure that the Emirates Culinary Guild has organized a stunning event for our global Chefs and Culinarians, and I am ready to be astonished and overwhelmed. I am 100% confident that you will enjoy this event, especially amid these difficult times.

The past two years have been leading us into different areas, with changing tools and structures, being more digital, online and networking electronically. COVID-19 and the global pandemic destabilized us with millions of casualties worldwide. Not only this, it has also hit the culinary industry and culinarians very hard.

The second hit was, and is, the political situation and the war in Europe. I am ashamed that in 2022 we are facing such an unbearable situation, and, at the same time, it shows that we human beings still lack learning

from experiences of the past. I personally disagree with such actions and especially the humanitarian factors, which cannot be tolerated.

The Chefs' world always was and always will be a buffer between aggressions. Wars cannot be won by weapons. There must be a dialogue. Wars and conflicts end around a table, with Chefs preparing and serving food during the negotiations and the final conclusions. I therefore ask you all, as Chefs and Culinarians, to always think of this and encourage everyone to join us—to believe in the “Power of the White Jacket”.

With traveling and visiting colleagues disrupted in recent times, there have been drastic changes towards more digital activities. I am very proud that Worldchefs has achieved so many goals and offered numerous webinars, seminars, podcasts, and online events. I want to give a special thanks to the office team and the people behind the scenes. My special appreciation goes to my great Board of Directors, Continental Directors, and Executive Committee for their open mindedness, dedication, and hard work towards growing Worldchefs into a more modern direction and future.

I have been leading Worldchefs six years now, and during this time we have faced unprecedented times and many crises. Despite two major world-changing situations, these historic challenges have made both myself and Worldchefs better and stronger. I want to say directly now that the Chefs' world must be united in acceptance and

tolerance, respecting everyone regardless of color, race, gender, and belief.

Personally, I believe the future will bring many new opportunities, hopeful changes, and a way to come closer together. It is my strong belief that we as Chefs and Culinarians must push towards a happier, healthier, and more peaceful future ahead. All the current happenings around the world shall not hinder us as individuals and organizations from working towards a brighter future.

I look forward to seeing you all at the Congress, where the Chefs' world will once again meet. I am counting on all of you to be there, to show strength and unity, to exchange know-how, to celebrate global chef friendship, and of course, to witness the Finals of our Global Chef Challenge competition series, which is always one of the highlights.

A big thanks goes to all the Committees for their hard work, their personal encouragement, and their dedication to support Worldchefs in all aspects.

Let us all enjoy a great, peaceful, and outstanding Congress together, and let us demonstrate a strong bond between Chef friends and Colleagues from all around the world.

Sending you the very best, for health and freedom for all.

Yours in Culinary Regards,
Thomas A. Gugler
President, Worldchefs

“

It is my strong belief that we as Chefs and Culinarians must push towards a happier, healthier, and more peaceful future ahead. All the current happenings around the world shall not hinder us as individuals and organizations from working towards a brighter future.

”

Worldchefs Rising Together

Since January 2020 our world has been rocked by a global pandemic. Few industries have been harder hit than the hospitality sector. As we are opening for business again, our vulnerabilities are coming to light, such as skills shortage, lack of investment in people, environmental issues, and broken supply chains.

Albert Einstein said, “in the midst of every crisis lies great opportunity.” Now is the time we must build a better and a more resilient industry that invests in its people and thinks sustainably when it comes to environment and work force. Worldchefs will continue to bring learning and support to our members as we adapt to a new normal and reinvent our industry of tomorrow.

RISE TOGETHER AT WORLDCHIEFS CONGRESS & EXPO

We are looking forward to hosting you at the next Worldchefs Congress & Expo in Abu Dhabi from 30 May – 2 June 2022. This will be a special edition under the theme “Rise Together”, a message of hope and unity for culinary professionals worldwide. Finally, after many cancelled events and closed restaurants during a long pandemic, our members will be able to meet again. We promise a rich program with key-note speakers, competitions, and gatherings to catch up with old friends and colleagues.

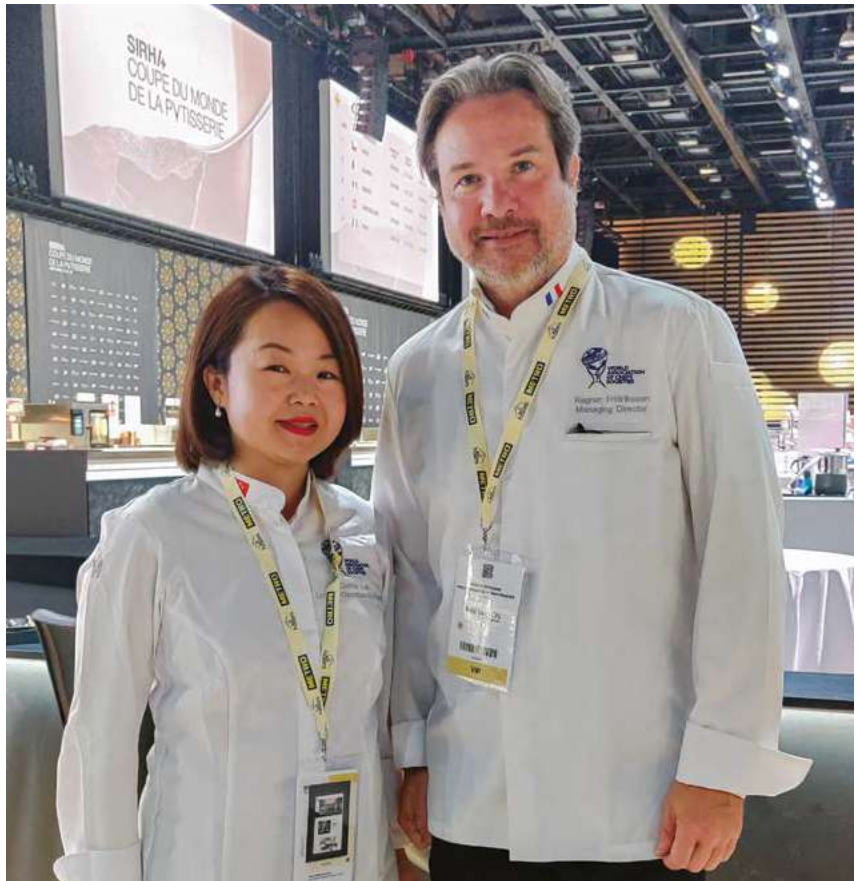
MAKE SURE YOU ARE FUTURE-PROOF

Over the past couple of years Worldchefs has organized over 20 webinars of all sorts. We had a total attendance of almost 5,000 participants from eighty-five countries. Most webinars are free of charge and participants receive a certificate in the form of a digital badge at completion. All webinars are available on Worldchefs TV as free resources for all to view, and more webinars are coming soon.

GET INVOLVED

Worldchefs online community is where chefs meet. Sign up for a free account to connect and interact with each other, gain access to learning, resources, and job opportunities. Each member association and Education Partner has their own page where they can gain followers and engage with their members.

Ragnar Fridriksson
Managing Director, Worldchefs



Connie Lau, Director of Operations & Projects and Ragnar Fridriksson, Managing Director

“ Albert Einstein said, “in the midst of every crisis lies great opportunity.” Now is the time we must build a better and a more resilient industry that invests in its people and thinks sustainably when it comes to environment and work force.

”

“

It is with great anticipation that we look forward to seeing you all in Abu Dhabi, United Arab Emirates for Worldchefs Congress & Expo 2022. This will be a time of sincere appreciation for the opportunity to join together in person once again as culinary colleagues united in friendship, respect and peace. May we all embrace the moments ahead and remain in gratitude.

”



Cornelia Volino, Secretary General



Martin Kobald, Vice President

“

I'd like to personally welcome each of you to the Worldchefs Congress & Expo 2022 in Abu Dhabi. The time is now to Rise Together! It's an exciting time for Worldchefs as we continue to grow and adapt, remaining always adaptable, motivated, and responsive. As a global community of culinarians, we need to stand tall and strong to overcome all negativity around the world.

”

“

Chefs and friends, I am happy to be welcoming you back to the United Arab Emirates for the Worldchefs Congress & Expo 2022 for my second congress in our country as President of the Emirates Culinary Guild. We are looking forward to seeing you all again after 4 years. Let's Rise Together.

”



Uwe Micheel, Assistant Vice President

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Worldchefs Welcomes Saudi Airlines Catering Company!

As part of a dynamic Premier Sponsorship focusing on training and certification, Worldchefs and Worldchefs Academy will provide valuable support towards the culinary education and training initiatives of Saudi Airlines Catering Company (SACC), an integral part in the development and launch of its Culinary Academy in Jeddah, the Kingdom of Saudi Arabia.



Established in 1981 to provide catering services to the Kingdom's National Airline, SACC has since blossomed into a broad and diversified enterprise offering a full suite of food and beverage, retail, hospitality, and support services to local and international clients.

Over the years, SACC has pressed forward with its program of continuous improvement and innovation, as well as streamlining its operations to meet growth in demand and to achieve operational efficiencies.

SACC continues to rigorously pursue its fundamental mission, helping clients develop and deliver hospitality concepts and services of the highest standards, based on its core values of commitment to quality, cost effectiveness, teamwork, and dedication to customers.

For info visit: www.saudiacatering.com



Global Vegan Chefs Challenge to Launch in 2024

The first Global Vegan Chefs Challenge will take place during the 2024 Worldchefs Congress in Singapore. As part of the prestigious Global Chefs Challenge competition series, the Global Vegan Chefs Challenge will join the Global Chefs Challenge, Global Pastry Chefs Challenge and Global Young Chefs Challenge.

Top competitors from around the globe will bring their best four-course vegan menu to the table in a culinary battle to take home the title of Global Vegan Chef Champion. The teams will consist of a chef and an apprentice, culinary student or commis chef under 25 years of age.

Learn more about the Global Chefs Challenge at www.globalchefschallenge.org and don't miss the next competition final at **Worldchefs Congress & Expo 2022 in Abu Dhabi**.

O, Canada

An update from Ryan Marquis, National President of the Culinary Federation of Canada

Through this past year we have all experienced loss and significant uncertainty during the COVID-19 global pandemic. However, our membership has held strong throughout these circumstances. The National Board of Directors and Administrative Team evolved our approach to maximize communication and value to membership as well as provide a heightened mental wellness and awareness commitment to our membership.

The focus of the Canadian Culinary Federation are the following four pillars: Education; Health & Wellness / Community Involvement; Culinary Challenges / Competitions; and Networking and Personal/Professional Development. Over the past year we have been proud to implement the following:

- A Monthly Members Newsletter communicating new programs and highlighting new members
- A video campaign about the Culinary Federation
- A strategic and targeted social media membership campaign including member takeovers, custom videos and **member collaborative reels**
- A Business & Personal Skills Development Module with McKinley Solutions
- A Culinary Skills Training Partnership with ROUXBE.com
- Johnson Insurance Coverage (Home, Auto, Dental, Health)



- Integra Procurement Services
- Partnership with FoodGrads (Young Chef job portal and information hub) Implemented Last Call On the Line: a 6-week series on Addiction Awareness & Mental Wellness
- New website to make the member online experience more user friendly

In the spring we partnered with Sysco's Virtual Kitchen to launch the **SVK Culinary Federation Chefs In the Field** livestream series. The series streams monthly highlighting our members and partners in a raw real live interaction "in the field". We have toured Summerhill Winery in the Okanagan, F. Dick Knives Facility in Germany, the Tabasco Facility in Louisiana, and Chef/Farmer Brian's Clever Crow Farm in the Comox Valley on Vancouver Island. We will continue to travel virtually across the country, continent and even world to connect with our membership and partners!

The Canadian Culinary Federation continues to look to the future and hold our heads high as chefs, cooks, and culinary partners. We anticipate our "Reset & Reconnect" National Conference in June 2022 in Saskatoon, Saskatchewan and believe our industry will be back stronger than ever.



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Worldchefs Certified Judging Levelling

Up to Support Skills Development

The Worldchefs Culinary Competition Committee (CCC) has expanded Worldchefs Certified Judge levels to support the highest standards in culinary competitions and juries. The new model has been developed as part of the CCC's mission to advance standards of excellence built on professionalism, leadership, and collaboration. "The whole idea of the change was to modernize our approach to every changing aspect of the culinary world," says Rick Stephen, Worldchefs Culinary Committee Chairman. "Keeping up with food and the world standards and the new challenges that face all food-related competitions with hygiene and food waste have been paramount."

The expanded levels will provide additional opportunities for skills development in culinary competition judging. Worldchefs Certified Judges can progress through the judging levels over the course of their career and culinary competition experience to reflect their commitment and expertise in the field. The Culinary Committee has taken a dynamic approach to incorporate mentorship and peer learning into the new model. A Learner Judge-or Rookie Judge-level has been introduced to advance the future of juries, encouraging competitions around the globe to take a more active role in supporting the new guard of international competition standards. "We envisage the opportunity to feature more traditional cuisines from our members' regions and countries, but also to have these cuisines on the international stage and be judged by experts in that style of cuisine," says Stephen.

WANT TO BECOME A WORLDCHefs CERTIFIED JUDGE?

Start your application process at worldchefs.org/competitionseminar.

You can fulfill one application requirement by joining us for a Worldchefs Competition Seminar during Worldchefs Congress & Expo 2022!

Visit www.worldchefs.org/events to learn more.

THE NEW CERTIFIED JUDGE LEVELS

Rookie / Learner Judge: Qualifying candidates with the necessary endorsements can serve at a Rookie / Learner Judge level. Proof of participation as a Rookie / Learner Judge at Worldchefs Endorsed Competitions can be used as supporting documents in applications for all Worldchefs Certified Judge levels.

Sponsored Judge: Qualified chefs recognized as experts from a reputable company or institution can serve at a Sponsored Judge level. Sponsored Judges are mentored by a Worldchefs Certified Judge prior to any event.

Worldchefs Certified Regional Judge: The Worldchefs Certified Regional Judge level is designed for culinary competition jurors with a local scope, not just limited to regional, but also international regions where your language or cuisine may be featured. This is a stepping stone to the next level.

Worldchefs Certified Continental Judge: The Worldchefs Certified Continental Judge level represents mid-level culinary professionals with some judging experience, including competitors with silver medal performance and/or a minimum of two years in a high-end restaurant environment. The Worldchefs Certified Continental Judge level has replaced the former B Judge level.

Worldchefs Certified International Judge: The Worldchefs Certified International Judge level represents senior-level culinary professionals with advanced judging experience, including competitors with silver medal performance and/or a minimum of five years in a high-end restaurant environment. The Worldchefs Certified International Judge level has replaced the former A Judge level. The new rules also allow for Worldchefs Certified International Judges to serve as observer judges.

Worldchefs Honorary/Life Judge: The Worldchefs Honorary / Life Judge level is awarded by the Worldchefs President for outstanding contributions to Worldchefs and competition programs. Recipients must be in good standing as a Worldchefs Certified Judge at any level.

Additional requirements for specialized credentials still apply for applications to judging categories: Culinary Arts & Hot Kitchen, Pastry Arts, Carving, Community Catering, and Vegan/Plant-Based Cuisine.

Current Worldchefs Certified Judges are encouraged to update their Worldchefs online profile to ensure the most up-to-date information on the **Worldchefs Certified Judge Directory**.

Together We Are Strong

An update from the Nordic Chef Association

The COVID-19 situation and infection rate has calmed down considerably in the Nordic countries, and we are basically back to normal pre-Covid life. Nevertheless, we are facing challenging times as we have a huge lack of qualified labor and thus cannot always work at full capacity.

In short, the Covid period has affected NKF hard, as it has been very challenging to meet. During this period, the Board has continuously worked to maintain our collaboration with our partners and worked on NKF's future strategy. We have also spent time planning and improving competitions and created a completely new competition, Nordic Green Chef. Marketing, sustainability, youth development and recruitment have also been in focus.

NKF has finally been able to meet physically again after eighteen months of Skype meetings. We have had a fruitful meeting with good and exciting content. The agenda included the election of a new Board:

Role	Name	Period	Country
President	Kristine H Hartviksen	2021-2023	Norway
Vice President	Dennis Rafn	2021-2023	Denmark
Board Member	Thorir Erlingsson	2021-2025	Iceland
Board Member	Árni Þór Arnórsson	2019-2023	Iceland
Board Member	Anders Heegaard	2019-2025	Denmark
Board Member	Kim-Håvard Larsen	2021- 2025	Norway
Board Member	Marcus Hallgren	2021-2025	Sweden
Board Member	Maria Pettersson	2019-2023	Sweden
Board Member	Markku Ojala	2021-2025	Finland
Board Member	Petri Selander	2019-2023	Finland

Two members of the Board stepped down. We thank Uffe Nielsen from Denmark and Ulla Liukkonen from Finland for their excellent contribution and work during their years on the Board. They will be missed. We welcomed Anders Heegaard from Denmark and Markku Ojala from Finland as new Board Members and look forward to an exciting collaboration.

Recruitment to the vocation is still an important task for NKF and one of our focus areas. We have slowly but surely come a long way. We have jointly looked at what each country does internally and what we can achieve together. We have looked at what we can learn from each other, as well as how we can develop further. The board of NKF believes in great activity and development in this area.

The Young Chefs held an event on International Chefs Day in Finland. The Finnish Young Chefs Club had a meeting in Turku. It was their second meeting since the start of the pandemic. Atria, a major Finnish processed food producer and sponsor of the Finnish Chef Association was the organizer. They had a course about meat and prepared lunch together. In the evening a dinner in the new fine dining restaurant Ruben in Turku took place. They were fourteen Young Chefs from seven



different regional associations, six of them participating for the first time. The purpose of the meeting was to show Young Chefs the power of networking and give them inspiration for future endeavors.

Unfortunately, we had to postpone our Nordic Congress 2021 to March 2023. During the Congress, the competitions Nordic Chef, Nordic Waiter, Nordic Young Chef and our new Nordic Green Chef competitions were to be held. These competitions will be held at Food Expo Herning on March 27-29, 2022.

A little about our new Nordic Green Chef competition, arranged by NKF in collaboration with the Information Office for Fruit and Vegetables (OFG). The focus will be on "green" ingredients, with the main emphasis on Nordic vegetables and fruit. We are convinced that this new competition will be an important source of inspiration for the Nordic chefs, and we hope this will lead to increased use of fruit and vegetables in everyone's diet in and outside the restaurant industry. At the same time, Nordic chefs are trendsetters; they spread inspiration, knowledge, and enthusiasm. We hope that the competition can contribute to increased recruitment to the food industry and a more sustainable food industry that will contribute to achieving the UN's sustainability goals.

Lastly, we would like to thank all our faithful partners who have followed us during this period and who will follow us further. Never before has NKF had such a great dialogue and support from partners. We have stood together in the pandemic. We have not been able to meet physically, but have had active meetings on Teams, and had renewed all cooperation agreements. The President, Vice President and Secretariat have been involved in that process.

Wind of Change in Germany

The members of the German Chefs Association (VKD) have elected a new presidium which took office in September 2021. The new President, former Vice President Daniel Schadt, comes from Berlin. At 37, he is the youngest President in the history of the VKD.

During his four-year term, he will be supported by four Vice Presidents: Thorben Grünau (region North), Joachim Elflein (region South), Christian Törnich (region West), and Marketa Schellenberg (region East). Chef Marketa is the first woman elected to the Committee in her role as Vice President.

"I am looking forward to steering the fate of the association together with my colleagues from the Board and the office with



The VKD's new presidium consisting of (f.r.t.l.) **Daniel Schade, Thorben Grünau, Marketa Schellenberg, Joachim Elflein, and Christian Törnich.** Credit: VKD/Wrobel

a new team," says President Daniel Schade. "In the future, it is very important to me to bring the VKD family back together in-per-

son." The election results were announced at the association's general meeting, which due to Covid, took place via livestream.

Lima to Host Jatun Chef Perú 2022

On October 22nd, La Asociación Peruana de Chefs Cocineros y Afines (APCCA) announced the culinary championship Jatun Chef Perú 2022 will be held in Lima at the Escuela de Turismo y Hotelería de la Universidad de

San Martín de Porres (USMP). The competition will bring together participants at a national and international level.

National winners will form the National Team

to represent Peru in Worldchefs culinary competitions. Culinary teams from Mexico, Argentina, Brazil, Colombia, Panama, Ecuador, Honduras, Puerto Rico, Costa Rica, among other countries, will also compete. The teams will be made up of three contestants and a coach who must prepare and present for the judges five starters, main dishes, and desserts in accordance with competition regulations. Registration for competitors is now open. In addition, a Competition Seminar will be held for chefs seeking to become a Worldchefs Certified Judge. It is aimed at Executive Chefs, food and beverage managers, and experienced cooks. Currently Peru has twenty-five Worldchefs Certified Judges who will serve on the competition jury. Alongside the competition, a conference will be held featuring international guest chefs from Italy, Spain, France, Colombia, Argentina, the United States, Ecuador, Mexico, and Peru. The speakers will be from organizations linked to Worldchefs and the Consejo Profesional Gastronómico de las Américas.

The event will be open to the public with free admission. For more information, contact secretaria@apccaperu.org or message APCCA on social media.





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Mentoring, Diversity, and Growth at ACF

On August 5th at its 90th annual meeting, the largest professional chefs' organization in North America, the American Culinary Federation (ACF), inducted its first female President, first Black President, and first President hailing from the pastry side of the kitchen: Kimberly Brock Brown.

About time? "Past-time," says Brown. "It's kind of sad that in the 21st century, we still have all these firsts. Especially in our industry, when our industry has always been so diverse, and it's always been women; it's always been people of color; it's always been pastry chefs!"

This isn't Kimberly's first time breaking a glass ceiling. Chef Kimberly is the first woman of color elected to the board of the ACF. A member of the American Academy of Chefs, the honors society of the ACF with more than 900 fellows, she is currently the Academy's only Black female chef inducted in its over thirty year history, and the only Black female Certified Executive Pastry Chef in South Carolina. Over the course of her four decades in the industry, she's always been a leader.

Chef Brown's priority is using these firsts to empower others. Her three pillars are Mentoring, Diversity, and Growth. She sees the potential in young people to both benefit from the opportunities available through professional associations like the ACF and the need for the next generation to move into leadership roles. She's looking to take a grassroots approach, going directly to schools to teach culinary students what it means to be a professional chef, and what it means to belong.

Hear more from Chef Kimberly on leadership and representation in the industry on Episode 51 of *World on a Plate*.

“

To me, it was all about being of service. How can I, with my patches, my certifications, whatever I have behind my name, encourage and help other people, other women, other people of color to strive and be the best they can be in our industry.

”

Colegio Nacional de Chefs Profesionales de Mexico Present at Inauguration of the XXX CONPEHT Congress

On October 18th, the XXX Congress of La Confederación Panamericana de Escuelas de Hotelería, Gastronomía y Turismo (CONPEHT) opened in Puebla, Mexico, under the slogan "Creative Tourism, Culture of Our People".

The inaugural event was attended by representatives from nine countries, including Mexico's Secretary of Tourism Miguel Torruco Marqués, Head of the Ministry of Tourism for the State of Puebla Martha Teresa Ornelas Guerrero, Founder and President of CONPEHT María del Carmen Milagros Morfín, President of the Organizing Committee and Mexico's CONPEHT Chapter Vladimir Barra Hernández, and the principal of the host university, Lilia Cedillo Ramírez.

During the Congress, conferences, panels, cultural activities, student research contests and gastronomy and service contests were held. Each event focused on the rediscovery and understanding of local cultures through tourist activities linked to creative themes, traditions, and artistic manifestations.

The forum underlined the importance of integrating the first Latin American tourism thought center, with CONPEHT promoting the integral development of the sector to further innovative projects and enterprises that contribute to the future of tourism. It also reinforced the commitments of the Mexican government and CONPEHT to foster links between the governmental, social, academic, and business sectors, and to create synergy in favor of comprehensive training for students in the hospitality sector.

Founded in Mexico in 1991, CONPEHT is a civil association of hospitality and tourism educators, bringing together 110 academic institutions from 21 countries on the American continent, as well as Spain, and Switzerland.



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Welcome to Worldchefs Congress & Expo Abu Dhabi 2022

Welcome to Abu Dhabi, the capital city of the United Arab Emirates, and to your Worldchefs Congress & Expo 2022. Wow—what a rollercoaster ride the world has had since we last met in 2018 in Malaysia.

Our industry, which is not alone, has suffered greatly, and our slogan for the Congress—Rise Together—is to inspire you, as senior leadership and the industry as a whole, to reach out to each other and start to rebuild hope in our industry. The Worldchefs Congress & Expo and related activities revolving around this great Congress of 2022 are designed to do just that—bring us together and Rise Together for the greater good.

The city of Abu Dhabi is ready to welcome us and has in place all the infrastructure to ensure a Congress to remember, whilst understanding people's hesitations and concerns. The country has come through the pandemic as a catalyst for business and tourism in our region and we are proud that you will join us.

The Congress is surrounded by so much activity and events that it will be hard to decide what to see each day. A full and robust Congress program has been created that we believe is insightful, thought-provoking and full of energy to keep you engaged for the four days. There is Worldchefs business to be done on the last day, for us to see what is coming in the future for the association.

Speakers from our Worldchefs committees will lead panels, key sponsors will share what is happening in their space, and experts will deliver keynotes on diverse topics around food, education, employment, and the industry's future need for skills. Cultural exchanges from the Emirates will also feature in keynotes, demos, and of course the social events.

We will also see the associations very best during the Global Chefs Challenge, which was put on hold since 2020. With 40 teams coming to the event, this is sure to be a highlight of the Congress—Senior Chefs, Young Chefs and Pastry Chefs all competing for the gold in the Electrolux kitchen arena.

Education will be another key factor across the Congress and on the exhibition floor, where an education arena is set up to share with our industry future—the Young Chefs. Seminars,



Andy Cuthbert, Worldchefs Congress Chairman

teachings, and knowledge sharing will build skills for their future and inspire people to relook at our industry as a career path that is solid, exciting, and full of opportunities.

Social events are designed for maximizing networking and experiencing Emirati cuisine and good food. Events are held at beautiful venues, both outdoors and indoor, from the Icebreaker to the Gala to finish off the Congress. The Gala is at the main venue to keeping travel to a minimum. The state-of-the-art exhibition is just an easy one or two minute walk from the Congress hotels, offering convenience to you all.

An important part of the Congress is of course the Billy Gallagher Young Chefs Forum. This year, like in the past, we will be honoring this great man through a Young Chef program dedicated to the next generation of industry leadership. Young Chefs attending the Congress will join the main Congress body and social events, and also benefit from specialized hands-on events and experiential visits for them to enjoy.

To ensure an all-encompassing industry event, the ExpoCulinaire exhibition will add the last piece of the puzzle to the four days. The industry showcase will give cooks, chefs, bakers, pastry chefs and all food and beverage professionals an opportunity to talk direct to suppliers. The organizing association, the Emirates Culinary Guild, is also hosting the 25th edition of its Salon Culinaire during the Congress, and this will again give delegates and the industry an opportunity to see the UAE's culinary talent at its best. Another great competition, the Africa Cup 2022, takes place on June 2nd with six regional teams competing in the biannual competition.

Chefs, friends, culinarians, educators—I look forward to welcoming you to Abu Dhabi for the Worldchefs Congress & Expo 2022. It has not been an easy journey for any of us to get this far, and we have a lot to do together to ensure the sustainability of our industry and our associations' future. Together we Rise Together to make this happen.

Andy Cuthbert

Chairman, Congress Committee



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Expect the Unexpected

The long-awaited Global Chefs Challenge Finals are set to surprise with the world's best chefs back in the competition kitchen. Here's what we know you'll see:

Passion: After the competition hiatus, watch the best and brightest on the international culinary competition scene take their next steps towards the path to the podium.

Comradery: With the backdrop of the historic Congress reunion, Senior Chefs, Pastry Chefs, and Young Chefs will compete side-by-side against the scorecard to realize their dreams, with the support of their mentors, trusted team, and cheering fans.

Top-tier Techniques: High ranking chefs and emerging culinary talent from across the five continents will test their skills on a global stage, with inspiration and training years in the making.

An All-star Judging Panel: The judging table of Worldchefs Certified Judges represent some of history's best culinary competitors and trainers, and the pressure is on for competing teams under their watchful eyes.

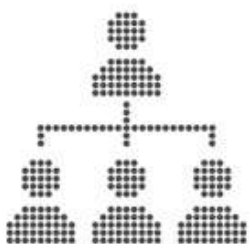
The Title of 'World's Best Chef': Witness the excitement and focus of the world's most promising chefs as they experience four days of intense competition and give their best to win the prized trophy and prestigious title.





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A Moment of Reflection with Worldchefs Leadership

We caught up with Worldchefs Continental Directors to talk past, present, and future.



Andy Cuthbert
Continental Director Africa & Middle East

Who is one chef or association in your region that inspired you in the past year, and why?

Andy Cuthbert: President of Ghana Chefs Association, President Isaac Sackey and his entire board for what they do for their chefs but also for the West Africa region. Chef Isaac has been instrumental in the growth of the region, association assisting Nigeria and Liberia and bringing them together for the Westfest Cooking Festival and Competition.

Mauricio Armendaris: The AEGA Association of Gastronomic Schools of the Americas, they undertook the SAFE COOKING program to support thousands of establishments in our region.

Rick Stephen: This is a tough one as they are all inspiring as different groups do different things to promote our profession and to support the Young Chefs. Penang is always creating and coming up with something new in their dynamic team to support of industry. Jakarta goes all out for the Young Chefs in training and not just for competitions. Taiwan extended all their resources so the Young Chefs have equal opportunities to compete.

Maldives, a group of many islands, are building a virtual Salon Culinaire so chefs can compete without leaving the island due to Covid or distancing into the future. Karachi is pushing the skills through training for chefs and just completed their first competition with a lot of exposure to put our profession at the forefront. India has been hosting a number of seminars online. So, in a nutshell, they all are doing something inspiring!

Neil Thomson: It is difficult to single out any one chef or association in Europe North, however the three national associations of the Baltic countries have shown just how well they have worked together by producing a Baltic Chefs Cookery Book and have been very well led by their respective Presidents: Svetlana Riskova of Latvia, Taigo Lepik of Estonia, and Jaroslav Orseviski of Lithuania.

Alain Hostert: If I must decide now for one chef or one association that inspires me, I must lie, or I could not take a decision. In the last years, I found inspiration by a lot of chefs I meet, and the same for the associations all over the world. It impresses me to see the way they work and the way they are organizing their associations.

Even after a pandemic as we have had in the last years. On the Board and in Committees, we have some ambitious youngsters and some "old

hands" with a good deal of experience, and I love the work of Andy Cuthbert and Rick Stephens. I am so impressed by the way they manage their work inside the association and the way they handle the daily business. Unique personalities as one of a hundred thousand. Mike Pansi, the youngster president of Austria, arrived to transfer traditions and a way of thinking in the next century. He has restructured the institution with new chefs, and with his Young Chefs Unplugged, managed to promote at 100% the work of a chef to Young Chefs to get them motivated.

Domenico Maggi: All the associations in Europe South did a great job last year. We've all had a very tough year with COVID-19 but the Italian Chefs Federation, FIC, did a tremendous job, continuously keeping in contact with the government to ensure support to all the chefs and the tourism industry, assisting chefs, organizing educational activities, and motivating them. This is due to the amazing structure that FIC has. Chef Lorenzo Alessio, with his immense passion, hard work and professional ability, led the Italian team to the final of the Bocuse d'Or.

Peter Wright: I have been inspired by the words of hope from the hardest hit island nations who are heavily reliant on the tourism industry. They have been totally devastated by Covid through the closure of most of the hospitality business. Starting back and reopening will be difficult as they face both staff and supply shortages.

Grappling with the new normal living post pandemic will be a huge challenge for all of us. Collectively the region has inspired me. Small things each day make a collective difference. Success is never the work of one, but the work of many, and as we start to emerge from our Covid coma's we are hosting small events, planning for 2022 and beyond.

Charles Carroll: Tough question but I think the recent and unexpected passing of Chef Soundararajan Palaniappan from India has really hit home for me. Chef Soundararajan and Chef Manjit Gill have been true inspirations for the hospitality industry and Worldchefs. Chef Soundararajan has dedicated his whole life for the betterment of our field.

KK Yau: Chef Alen Chien of Taiwan Chefs Association. He had non-stop Innovative dishes from his multi-style cuisine and restaurants. He has been working with the Young Chefs and local community to support the farmers and F&B business to stay resilient during this pandemic and getting ready to rebound once the situation allowed.



Mauricio Armendaris
Continental Director Americas



Rick Stephen
Continental Director Asia



Neil Thomson
Continental Director Europe North



Alain Hostert
Continental Director Europe Central

What was the last dish you prepared?

AC: The last dish I prepared was a boiled egg for my wife's breakfast this morning.

MA: I have the privilege of living in Ecuador where the catch is of the day and the products of excellent quality. The last dish I made was shrimp ceviche.

RS: I made a range of various soups for an online soup class.

NT: Monkfish en papillote served with roasted vegetables.

AH: The last dish I prepared was a traditional Luxembourgish plate. "Kniddelen" flower dumplings that are served with bacon. One of the dishes that brings you back in your youth sitting at the table with the family.

DM: Pasta e ceci – homegrown chickpeas with homemade cavatelli pasta, drizzled with spicy extra virgin olive oil, Olio Santo. Delicious!!

PW: Hungarian Goulash. I'm currently working at the Dubai World Expo and most of my cooking now is to feed myself.

CC: Braised short rib raviolis with roasted fig, crumbled cambozola cheese, toasted walnut and port reduction, last night.

KL: Nasi Lemak, our traditional Malaysian food for breakfast, lunch, dinner, supper... of course this is my most liked Malaysian dish to keep our attitude toward food culture.

What is your favorite dish to cook at home?

AC: A great quality ribeye steak simply grilled with béarnaise sauce and sautéed mushrooms.

MA: My favorite dishes that I cook at home are definitely soups.

RS: Roasted leg of lamb with roasted vegetables. Very Australian.

NT: I don't have a favorite, but it is nice to cook food that you also enjoy eating, therefore a traditional Sunday Roast whether it is beef, lamb or chicken, served with the appropriate accompaniments is hard to beat and one of my favorites.

AH: Me as Culinary Instructor and my wife who runs a gastronomic business, we are nearly never home. The less time that stays, we use for quality time. Going for a walk with the dogs or traveling. If we cook at home, it's most of the time something easy like a salad or a soup but fresh out of the garden.

DM: Risotto with seasonal vegetables.

PW: I love homecooked meals because it always involves family and friends. In our busy lives it is always wonderful to spend time with the ones close and enjoy the fruits of our labor. For us this means great food. My favorite home meal is cooking outdoors on my BBQ.

CC: Anything outdoors on the wood-fired grill or pizza oven.

KL: I seldom cook at home as I will be late home after work. The most liked dish that I cook for my family is steamed chicken with herbs. Hearty and nutritious.

What have been some of your greatest lessons learned?

AC: Your family are your greatest support. Listen to your team, nurture them and they will walk through fire for you. Remember you never know everything. Help everybody.

MA: I believe that supporting the growth of chefs is fundamental. The future lies in the globalization of culinary knowledge.

RS: I believe in our industry we learn lessons every day. It may be how to cook better, how to talk to people, how to write menus or how to communicate with our peers. But in the current world, the lesson is about finding that quality time for your family and you, and to come to terms with the modern world of social media and relax. Do not put yourself under pressure that can contribute to the wrong direction with your health. Family first – the rest comes second.

NT: That there is just as much happiness giving as receiving, and that you should never refuse to help.

AH: When I was 18 years old in the Youth National Team of Luxembourg, competing at the Culinary World Cup, I always remember a chef from the USA approaching me and proposing a job in Texas. I was so impressed when I got the first business card from another person. I realized at that



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Domenico Maggi
Continental Director Europe South



Peter Wright
Continental Director Pacific



Charles Carroll
Past President



KK Yau
President Ambassador Liaison Asia

moment that I want to build up a network all over the world. The day after, I bought my first 100 personal business cards and I started exchanging with chefs from all over the world. Networking is so important and Worldchefs is the best network for chefs all over the globe.

DM: Respect, dedication, passion, trust, friendship and passing on the experience and knowledge acquired.

PW: Always look forward but remember the past. Seek knowledge from those with experience. Always carry your own luggage.

CC: Be ok with “life” bumping you along to where you are supposed to be. If something does not work out, don’t be too hard on yourself; it is life just telling you your supposed to be trying it a different way. You should not consider your effort a failure; now you know to go a different way. The only time it is a failure is if you quit!

KL: Sharing experiences with my co-workers on real work-life challenges; SARS bird flu that disrupted socio-economy; life and livelihood that give much needed comfort for us to stay in the food industry – culinary work.

What does the 2022 Worldchefs Congress & Expo theme “Rise Together” mean to you?

AC: Never has there been a time when the entire industry must unite: chefs, waiters, guests, educators, industry leaders, suppliers all have a role to play in getting us all back on top. The support to so many in our industry must come from the industry, and I hope the message of Rise Together in 2022 will be a catalyst for all to realize we need each other.

MA: It means the reunion with our colleagues and friends, and an opportunity to look to the future and the new challenges that the pandemic has created in our industry.

RS: To me it like we are being re-born again, but not in a religious way. Our hospitality industry is rising from the ashes that a pandemic placed the whole world in, and it is time to come out as ONE and celebrate life and being a chef!

NT: That as chefs we are all one united body and that we will come

through the challenges that we have faced stronger and together:

AH: To me Rise Together is the reminder that you don’t need to do it all by yourself, that we’re strong together! Hospitality and gastronomy are all about bringing people together and to spend unforgettable moments. And I am sure that for all of us Abu Dhabi will be an exceptional moment of hospitality and friendship.

DM: To me it means chefs and friends from all over the world reuniting, together we can help each other strengthen our enthusiasm and hope and build a successful future.

PW: Rise Together provides the platform for the culinary world to be heard. And to share our experiences of the past and the hope for the future. A chance for the Pacific Rim community to experience a reunion of chefs that can grow together to share plans and ideas. It provides the opportunity to showcase all the Worldchefs current assets and forward plans.

CC: The world has gone through an entire “reset”. We have all been forced to “slow down” and it has been a great chance to take a good look at your own house, your family, your life, your relationships, your work. What is really important to you! For me, it has been about “putting it in the calendar”! Schedule your time wisely, spend as much time with your family as possible. In this case, Worldchefs! It is time to get together, celebrate family and friendships. It is time to break bread and have a glass of wine with our friends. Rise Together! It is time.

KL: All food related industries around the world been badly hammer by COVID-19 in the last 2 years. Many chefs lost their job, homes, friends, family members and everyone is down, if not out. Rise Together gives Worldchefs and its members a chance to take comfort and join hands to help each other to get back where we were pre-pandemic. It’s powerful words if all 10 million chefs shout out that here we are for you.



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By the Numbers

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UAE Culinary Scholarship Making Dreams a Reality

The International Centre for Culinary Arts Dubai (ICCA) and Emirates Culinary Guild's Culinary Scholarship celebrated Class of 2021's graduation and the induction of the Class of 2022. The annual one million dirham Continuing Education Award for UAE Young Industry Chefs has trained 125 deserving young chefs since 2015.



This unique scholarship program identifies thirty talented young chefs from the industry each year who are financially underprivileged. The students receive one year's professional training tuition for an International Diploma in Culinary Arts at ICCA Dubai's world-class campus in Dubai Knowledge Park.

This initiative is a tangible step towards bridging the skills gap within the hospitality industry and ties into the government of Dubai's wider vision of developing a knowledge-based economy. The institute has strategically partnered with the Emirates Culinary Guild, Worldchefs, and City & Guilds to execute this program. Graduates receive a diploma from City & Guilds and Global Hospitality Certification from Worldchefs. The scholarship program has been tremendously successful, not only helping young chefs to enhance their career, but also to uplift their families and communities in the long run.

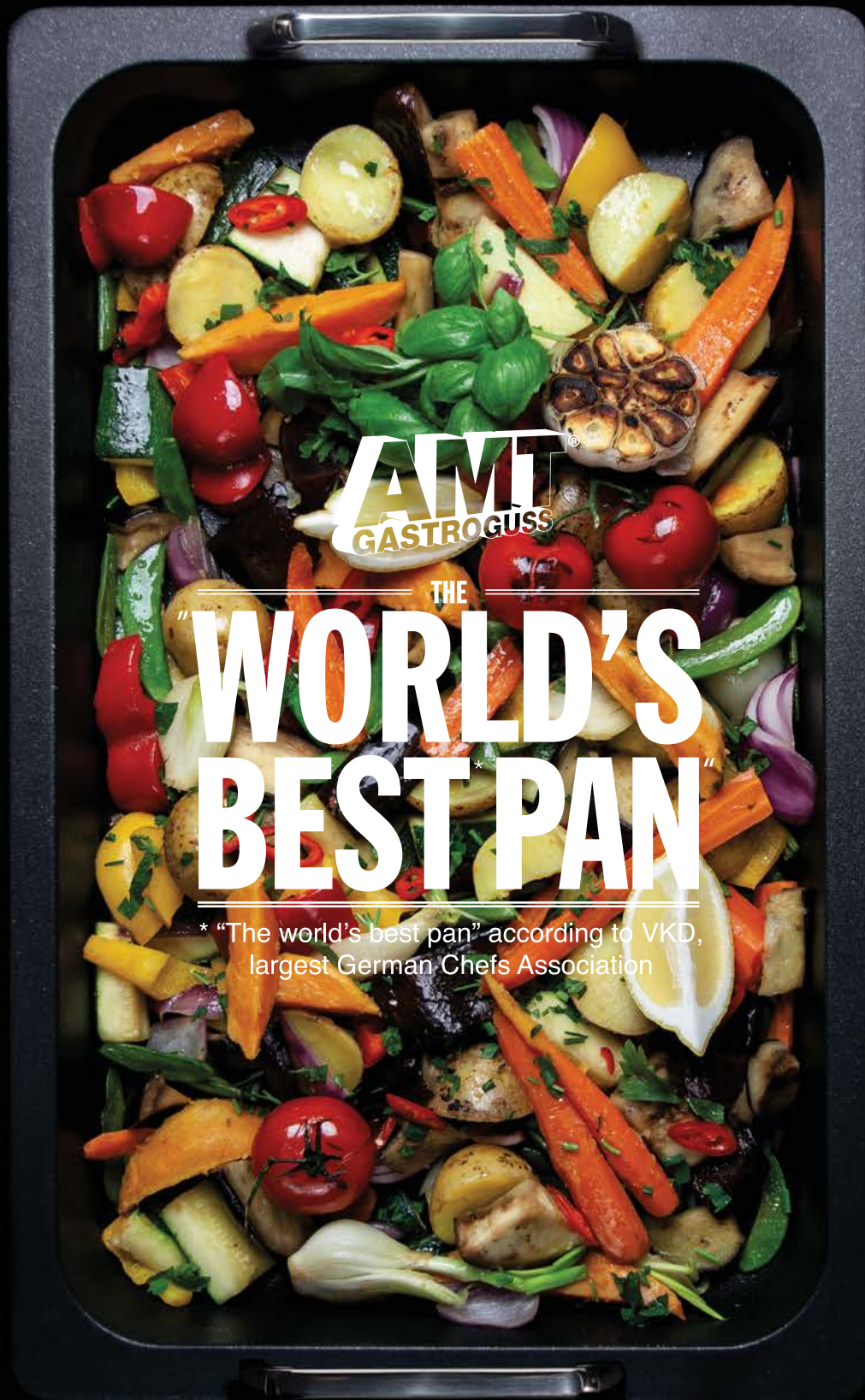
"We are celebrating an important milestone in

our joint scholarship program between Emirates Culinary Guild and ICCA Dubai, together with our partners, without whom we would never have been able to see these young people flourish," says Andy Cuthbert, Emirates Culinary Guild

“ We remain committed to supporting and uplifting the aspiring young chefs of the industry, for we believe that better than a vision held are dreams shared and brought to reality. ”

Chairman. "125 young lives changed from 2015 since the scholarship's inception equates to 125 families across the globe being in a better place, because we see our young chefs in all corners of the globe, from France to Australia. The industry is on its knees, but our role as leaders is to lift up the spirit of the young and give them a direction for a brighter future that is surely coming for all of us in this industry."

The scholarship program is designed to share knowledge, experience, and expertise along with providing formal education, with the goal of developing a sustainable workforce and socially inclusive work environment. "To do what you love and are passionate about, and with 125 successful graduates trained in the five years since the inception of the scholarship, is a dream come true!" says Guild President Uwe Micheel. "We remain committed to supporting and uplifting the aspiring young chefs of the industry, for we believe that better than a vision held are dreams shared and brought to reality."



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Worldchefs and At-Sunrice are taking online learning to the next level with the launch of DigiChef Academy. DigiChef brings 100% experiential online learning to provide students with the skills and knowledge from the East to the West, in addition to Old World and New World cuisines. In just 6-months, students can earn a globally recognized On-line Career Diploma.

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Meet Anand Shukla, Worldchefs Digital & Web Product Manager: He'll walk you through the powerful new course platform, Worldchefs Approved Courses. Find out how it works, and how your training program can get listed!



Certification From the Right Place

Worldchefs Certified Master Chef Majed Al Sabagh, President of the Syrian Culinary Guild and Founder of Chef International Center (CIC) tells us how to stand out from the crowd with **certification** from Worldchefs.



Learn how to take one step closer to your dream job through Global Hospitality Certification by visiting worldchefs.org/global-hospitality-certification/.

Healthy Food for the Future



A message from Vanessa Marquis, CEC AAC, Chairman of Worldchefs International Chefs Day Committee

The new norm has brought us hesitancy to be around others. Many families in parts of the world have chosen to keep their children homeschooled. Our connection to one another seems to be through social media and technology. But I am very proud to say that many of you still made efforts to continue Chef Dr. Bill Gallagher's vision for International Chefs Day. I want to thank everyone who took a moment in October to share his vision with your child, your students, and your community while still being unsure of our health safety.

It has been heartwarming to see your pictures and videos during the last few weeks. The smiles on your faces and the smiles on the children's faces are priceless. Chef Emmanuel Lorieux and Nestlé Professional did a fantastic job revising the toolkit to gear this year's cam-



Vanessa Marquis
Chairman International Chefs Day Committee

paign, Healthy Food for the Future, towards online classes, and provided great ingredients to focus on our well-needed healthy immune system. Children had a chance to cook with you and taste delicious recipes that were all plant-based and sustainable.

This International Chefs Day was another successful year. We still had many challenges, but chefs came through to make events possible if their cities allowed it. So I want to thank all the chefs who participated in events, got creative to find a way to reach children with fun videos, sent prepared samples to schools, and held live Zoom calls to reach as many children as possible! One last thank you to Worldchefs President Thomas Gugler, the International Chefs Day Committee, and the Worldchefs Office.

Words from Chefs Worldwide

Philippe Frydman South African Chefs Association

International Chefs Day allows us to reflect on what we have done and what still needs to be done in our industry, whatever part of it we are involved. It also gives recognition to our chosen careers. Just to see the joy on all those young faces, and sometime we get extra lucky and manage to find a pearl amongst them that finds their true calling and realizes that this is what he or she wants to do for the rest of their life! There is nothing better and that is why we should be doing this.

Emmanuel Lorieux Nestlé Professional

I think that for us, Worldchefs and Nestlé Professional, International Chefs Day is very important in many ways. First, I would say that it's our duty to educate the future generations on healthy and sustainable eating and that also we use our power of the white jacket and professional-ism to bring credibility and relevancy to the content of the campaign. Also we are not only educating children, but also their parents as well through the virtual materials shared with them!

Robin Austin Scottish Chefs

What can I say! What a fantastic day we had with the pupils from Castle Brae High School in Edinburgh. They made Tropical Green Smoothies and a plant-based wholemeal pasta bolognese. The pupils had a great time and enjoyed using fresh, healthy ingredients. They invited the Head of School along to taste the food and she was delighted with the flavor, color and texture. We were privileged to be working with such a fantastic school. They have amazing pupils that cook from their heart.

Jolanta Gerviene Lithuanian Chefs and Confectioners Association

This project indirectly is a dream of my childhood: to become a primary school teacher. During classes with children, I have fun combining a dream with a beloved (and favorite) job. I enjoy talking about a healthy diet and cooking at the same time. I believe dreams can come true. It is very heartwarming to look at children's sincere emotions, questions and funny answers during this project. After each lesson I receive positive feedback and feel that I'm doing something purposeful. I can see that in the eyes of every child and hear it in the honest word THANK YOU, followed by the question: When can you come again?



180,544

Video Views

241

Events

649

Chefs

92,817

Children



Serving Solidarity in Italy

From north to south, Federazione Italiana Cuochi (FIC) members have been hard at work supporting the mission of World Chefs Without Borders.

The Emergency and Charity Department of FIC (DSEFIC) Lombardy chapter prepared 1150 portions of polenta and baccalà for delivery as part of a project with the Virgilio brothers. Twelve volunteer chefs from all over Lombardia and two representatives from the Campania region collaborated in the event. The ingredients were purchased by FIC and the Virgilio family.

Proceeds from the event were donated to Caritas Rhoense. With this activity, in the year 2021 alone, DSEFIC Lombardia carried out five solidarity actions in the hinterland of the city of Milan, helping many families facing difficulty.

Meanwhile, Gigi's Bread Project continues in Seregno, created by the teachers and students of the Ballerini Hotel School. The recipe for this fantastic bread honors its creator, Luigi De Santis, President of Monza Brianza's Chefs who passed away due to COVID-19. It is a simple way to remember a great professional, a person of value and goodness who always knew how to give others his wonderful dishes and bread as a symbol of family.

In the Lazio region, the FIC Emergency Solidarity Department has served

over 1200 meals in a regional civil protection exercise. Organized by the President of the Lazio region Nicola Zingaretti, the event showed thanks to the volunteers who worked in the COVID-19 emergency. Twenty DSEFIC volunteer chefs divided into eight-hour shifts with forty civil protection volunteers supporting the cleaning of the cookware and the distribution of meals.

The operation had a 1500 sqm canteen tent, three gazebos and a mobile trolley for the field kitchen, two cold storage containers, and six gazebos per portioning area. Meals were provided for 100 volunteers for breakfast, 250 volunteers for lunch, and 1200 volunteers for dinner. The event was attended by local and national civil protection authorities.

We are Chefs, we have no borders.

Roberto Rosati

President, Emergency and Charity Department of Federazione Italiana Cuochi
Committee Member, World Chefs Without Borders



Goodwill on the Menu in Greece

The Chefs Association of Northern Greece organized a Chef Social Responsibility (CSR) project, a symbolic act of gratitude to the Intensive Care Unit (ICU) staff of four hospitals in Thessaloniki and one hospital in Volos City.

HOSPITALS IN THESSALONIKI, GREECE

- G. Genimatas
- Saint Dimitrios
- G. Papanikolaou
- Papageorgiou

HOSPITAL IN VOLOS CITY, GREECE

- General Hospital of Volos

The team of the Chefs Association of Northern Greece and World Chefs Without Borders offered a complete menu for doctors and nurses, taking all necessary safety measures to cook, pack, deliver and distribute a total of 350 meals.

Through this project, which lasted about half a month, the chefs wanted to show their support to these people who on the daily give a “super-human” fight to help citizens affected by the global pandemic.

The Chefs Association of Northern Greece warmly thanks the companies that supported them in these efforts: Houtos Catering, MEVGAL, Eurocatering, PROVIL, Afoi Gali, ELETRO, Alfa Pastry, MAGNA CARTA, Hermes Harisiadis, Kontopoulos Equipment, D. Exintavelonis, EGEM, Trofo 94, ZEO Bakers, E-PLASTICS and Dnfood.

We are Chefs, we have no borders.

Christos Gkotsis

Committee Member, World Chefs Without Borders

Volunteers on the Move in Malaysia

World Chefs Without Borders together with the Penang Chefs Association and Mutiara Food Bank held a charity bento box event for six state constituencies: Sungai Pinang, Batu Uban, Pantai Jerejak, Batu Maung, Pusat Pemberian Vaksin Tapak Expo Seberang Jaya, and Penerima asnaf kawasan Telok Air Tawar.

A total of 600 bento boxes were packed. The menu comprised of Curry Ikan tilapia, wok-fried vegetables, Pacific West salt & pepper squid, Hiestand red velvet muffins and Marigold Malt boxed drinks.

Thanks to the volunteers; Chef Audee Cheah, Chef Bakri, Chef Kok Kah Tatt, Chef Lim Leong Ching, Chef Tan Teik Soon, Chef Tan Gim Leong, Chef Paul Ong Ju Heng, Chef Lim Chee Hong (Sky), Chef Roy Chan, Chef Jerry Ong, Chef Jack Lee, Chef Thomas See and Chef Eric Long.

Also, thanks to Mutiara Food Bank Mohd Zakwan, Jasniza and his team.

Special thanks to YB Phee Boon Poh for his arrangements and support.

To all the sponsors, thank you and God bless you.

We are Chefs, we have no borders.

Audee Cheah PKT PJK

President, Penang Chefs Association





Bento Boxes Bring Smiles in Singapore

During these difficult times, Chef Tony Khoo with support from the Singapore Chefs Association organized a Chefs Social Responsibility (CSR) charity event for the Singapore Cheshire Home Disability.

Their efforts brought joy during the mid-autumn festival, with 150 boxes of delicious mooncakes and local favorite bento boxes worth up to \$10,000 for the elders and the frontline staff.

We are Chefs, we have no borders.

Tony Khoo

Committee Member, World Chefs Without Borders

Feeding the Future in Indonesia

The Association of Culinary Professionals Indonesia (ACP Indonesia) together with the Young Chef Club Indonesia (YCCI) have kept orphans fed in Jakarta.

The Yayasan Hati Suci Orphanage has faced serious numbers of COVID-19 cases, affecting the kitchen staff who were unable to prepare the daily lunch. Fifty lunch meals have been prepared daily in the Amuz kitchen by ACP and YCCI since June and handed over to Modena Indonesia's drivers each day to be delivered to the orphanage.

ACP and YCCI also provided donations to the Griya Asih Orphanage, sharing fifty kilograms of sausages and packs of milk to alleviate the orphanage's struggles for adequate food supply.

Since many children with COVID-19 were isolated in hospitals across Jakarta, ACP Indonesia cooperated with Harvest Mountain Organic to distribute over 500 packs of candies to cheer them up. Packages were sent to the National Field & Isolation Hospital for COVID-19 patients at Wisma Atlet, Bina Medika Bintaro Hospital, Brawijaya Hospital, Siloam Hospital, MMC Kuningan Hospital, Nurul Quran Boarding School, Cilandak Public Health, and Pondok Pinang Public Health Center.

We are Chefs, we have no borders.

Association of Culinary Professionals (ACP Indonesia)
Young Chefs Club Indonesia



GIVE TO WORLD CHEFS WITHOUT BORDERS

World Chefs Without Borders is a global humanitarian aid initiative by Worldchefs. Our mission is to support and mobilize our global network of volunteer chefs to undertake initiatives providing education and resources to those in need and afflicted by natural disasters.

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Root to Shoot Revival

Radhika Khandelwal tells us how what's almost been forgotten transformed her kitchen for the better.

"Don't throw that, it's food!" my naani (maternal grandmother) screamed. My seven-year-old self was perched on the bench in the huge open kitchen, helping my grandmother cut beautiful and bright red carrots—some perfect and some wonky—for pickling, and I was just about to bin the carrot tops.

This incident occurred in 1995 and that one memory of sitting and slowly connecting with food and my grandmother on a winter afternoon makes me realize how much our food systems have changed. The memory highlights how well we used to eat and care for our food. The use of carrots in the winter meant we were eating seasonally; the process of pickling to savor the delicious juicy carrots in the summer meant we used to preserve our food, and the fact that my grandmother used to make the most delicious carrot leaf chutney with the carrot tops meant we were eating root to shoot.

As I grew older and busier, with school and friends and life, no one had the time to sit down and cut carrots. Pickles would still come from my naani's house, and we would relish them and talk about the slower life but do nothing about it.

It was not until I went to Australia to pursue my dreams and I saw a picture of a wonky looking carrot on a billboard stating an insane amount of food being wasted for not looking perfect that the memory of my grandmother and her kitchen came rushing back to me. As I researched more and more, I realized the absurdity of the fact that we as a planet have more than enough food to feed everyone, yet approximately 800 million people face food insecurity while we waste one third of the food produced worldwide.

From then on, I knew I wanted to be deeply involved with food waste as a challenge and play my role well as a chef who could influence better food choices.

I opened my third restaurant in New Delhi with its cornerstone set as sustainability.



Radhika Khandelwal Photo credit: Shrey Gupta

And although I didn't realize it at the time, I was taking away the values that would form the cornerstone of Fig & Maple's philosophy. When I launched my restaurant in 2016, I was looking to grow as a chef and share my love of local and regional cuisine with New Delhi. Despite establishing a successful café in a quaint Delhi hamlet, I was hungry for change, and I wanted to spread my creative wings.

Eating locally and seasonally is about more than just shopping from the street-side vendor next door. In New Delhi, the concept of neighborhood bakeries and other small-scale food suppliers in urban areas doesn't exist the way it does across the West. So, when we encourage our guests to source locally, what we're really asking them to do is make the effort to go out of their way.

However, as a chef, I know better. I can control how I source the ingredients I use and how I promote them. And when such abundant biodiversity exists in the country I live in, it truly does eliminate the need for looking outside. While this shouldn't feel revolutionary, it really

is, because we've been able to participate in the revival of produce that was tucked away in family stories and culinary history."

Imagine taking a trip to Goa and learning how to use ingredients like Triphal or Bimbli by the very farmers who grow them. Triphal is a delightfully deceptive berry that resembles a Timur pepper but tastes like lemon. Bimbli is a sour fruit which lends a background note for many local curries. It's also consumed as a chaser right after an urrak shot. Urrak, which is the first distillate while making Feni from fermented cashew apple juice, is incidentally a local Goan drink that has been kept alive through oral tradition, to an extent that Feni today enjoys a 'Geographical Indicator' status, India's equivalent to the French or Italian appellation system for its foods and beverages.

To discover these ingredients and use Fig & Maple's kitchen as a showcase platform did more than align with the values I have wanted to abide by as a chef. It also became a great honor to be the conduit for sharing these stories. At every step, we have tried to remain cognizant of not appropriating these ingredients and stories as ours.

One of the values I have always wanted to propagate is the pride for regional Indian ingredients and cuisine, showcased through modernist techniques.

To walk around the kitchen at Fig & Maple is to become acquainted with familiar new-age equipment like blenders and sous-vide machines and vacuum chambers. And to every onlooker's delight, the modern equipment lives harmoniously alongside traditional Indian cookware like brass rods, the sil-batta, mortar-pestles, and the chakki for grinding small batches of flour.

By now I had a bank of local farmers I wanted to work with and learn from; I had a sound understanding of local, seasonal and indigenous produce, and hunger and curiosity to learn as much as I could. I understood that we need to highlight forgotten grains and greens alike before they are truly extinct, we needed to understand the biodiversity and the quick loss of it and we needed to understand food as food, not as waste. However, only a certain percentage of the urban consumer is "woke" enough to understand regenerative or sustainability in food.

When you dine out at a chef-led space, you are being influenced by each dish brought to your table. Which means flavor is king. People go out to experience new and delicious foods.



1. A biodiverse, local, and seasonal spread—that's also delicious!

2. Axone with smoked pork

3. Hummus made with green chickpeas

Unfortunately, the PR behind sustainability makes the general consumer feel like it's going to be boring, tasteless, and banal. It was time to sharpen my knives and get innovative.

When it came to cooking the food we cook, we consciously made sure we went out on a limb into territory that we were completely unfamiliar with. Whether it was the using or borrowing axone from the Northeast or a skyu from Ladakh, or even making our own Kachampuli vinegar because of its limited availability, no ingredient was too wild, too bold, or too strange to be used.

I too started with very, very small changes. Instead of using wheat, one of the four most used ingredients (60% of the world's calories come from industrially grown wheat, rice, maize and potato), I started using ancient grains like amaranth, ragi, nachni and kodo millet to make the same scrumptious dishes. It was an easy-replacing, never-failing formula, with of course tweaks to the recipe. I realized

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I can control how I source the ingredients I use and how I promote them. And when such abundant biodiversity exists in the country I live in, it truly does eliminate the need for looking outside. While this shouldn't feel revolutionary, it really is, because we've been able to participate in the revival of produce that was tucked away in family stories and culinary history.

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quickly how easily my consumers adapted to this. They had moved to this change with great ease. It was time to make bigger changes.

My signature salad at the restaurant never stays the same. From the greens to the fruit and the mustard dressing, everything changes with every passing season. We started marketing ourselves as a place with a consistently great

experience but prided ourselves to be never consistent when it came to the taste of the dish. When we adapt to seasonality and locality, we can never, ever guarantee your food will taste the same; we just have to accept that. In the summer we use leaves such as amaranth, kolmi shaak, gongura—showcasing the vast biodiversity of India. And in the winter we go down the route of using

nastrutium, mustard leaves, radish leaves. We dehydrate figs in the summer; we ask our farmers to send us as many varieties as they grow and we match the flavors with multiple kinds of mustards from across the country and emulsify it with stalks and roots of coriander (yes, those flavor bombs which too are usually binned). The Fig & Maple salad, based on the concept of the restaurant—showcasing biodiversity, seasonality, preservation and using hyper-local ingredients, named after the establishment, presented in the most beautiful crescent—became the bestseller. It made me question everything we had learnt so far about consistency.

Now came the biggest challenge I had faced so far in kitchens worldwide—food waste—how to change people's perception behind what's food and what's not. What we call “zero-waste” in light of a global megatrend is, in so many ways, our own heritage that we have somehow become far removed from over the course of a few generations. Lives are busier. Families are smaller. The cost of living is higher. And cooking at home is simply not a priority in the face of a lifelong multitasking trapeze act. For better or for worse, we have had to choose convenience, which has led to knowledge being lost or forgotten.

It took me two years to train my team to understand the value of food. I was pretty much obsessed. I would go through the bins to make them understand what they are throwing out is food. I spoke to them about how they ate in their hometowns and each one had a different story of preservation and eating root to shoot. We started working together to create menus highlighting these culinary traditions and using very modern techniques to make them way more approachable to our consumer. Now, we proudly run a zero-waste kitchen and bar, with each borrowing skins, peels and preserves from the other. It was tough, but it's possible. One of our best-selling bar snacks is called “Skinny Chippin”. It's basically peels of any seasonal veggies converted into chips. Imagine had I named it garbage chips? That's what I mean about the PR behind food waste.

I still haven't been able to define the cuisine at Fig & Maple; we decided we are a space which is trying to make regional, forgotten, community and tribal food more approachable for the modern consumer. We are trying to introduce you to flavors you haven't met before and by doing that we are able to highlight the vast biodiversity of the country. We are here to remind you that food is food, not waste. We are not trying to be stand out-



The ever-evolving Fig & Maple salad



Indian mulberry, shehtoot



Kokum from Goa



Moringa leaves

“

To walk around the kitchen at Fig & Maple is to become acquainted with familiar new-age equipment like blenders and sous-vide machines and vacuum chambers. And to every onlooker's delight, the modern equipment lives harmoniously alongside traditional Indian cookware like brass rods, the sil-batta, mortar-pestles, and the chakki for grinding small batches of flour.

”

ish; we are building a community of farmers and producers and restaurants and chefs all working towards the same goals. The goal of food security.

At the end of the day, all we're doing is bringing

together the myriad colors and forms of nature through the food we grow, the food we create, the food we serve, and the food we eat. No step is too small to create change, and together we must change.

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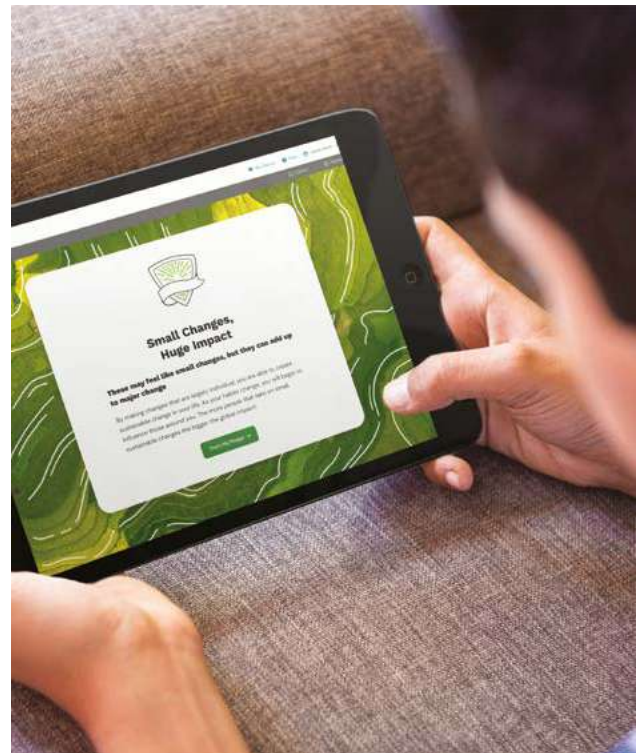


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Replate: Waste Less Food

With 17% of food ending up in the trash at the consumer level, we can all make food choices that reduce waste and improve our global food system. Check out this engaging 30-minute webinar with leading zero-waste chefs, including Radhika, sharing their food waste insights.

Be sure to visit www.replate.com for inspiration to Eat More Plants, Waste Less Food and Try New Things!



Sustainability Education Serves Food for Soul

The non-profit organization founded by Chef Massimo Bottura and Lara Gilmore, Food for Soul, has joined forces with Worldchefs to deliver sustainability gastronomy training to Food for Soul's Chef Network and Refettorio project partners around the world. The collaboration will amplify the impact of each organization's educational initiatives and empower chefs to learn and implement strategies towards resiliency and sustainability.

Food for Soul chefs started their online learning journey on the 8th of November, taking their first step to learn about sustainable food and kitchen practices. "We are facing a climate crisis, and chefs are starting to realize the role they have to play," says Chris Koetke, Worldchefs Feed the Planet Chairman. "We are here to help prepare culinary educators and chefs to be active innovators in building a better world."

Worldchefs developed the Sustainability Education for Culinary Professionals curriculum in 2018 to teach chefs how to think and act sustainably. The free course includes eight lessons to help students engage with key themes to inspire positive change and improved profitability. Each lesson includes activities, quizzes, localization tips, and assessments. The course is available in English, Spanish, Portuguese, German, and French.

Over 3,500 hospitality professionals have been trained using Worldchefs sustainability curriculum as the network of Worldchefs Sustainability Education trainers around the world continues to grow.

Learn more at www.feedtheplanet.worldchefs.org/sustainability.

Familiar Faces: Trainers Meet-Up

The 2nd Sustainability Education Trainers Meet-Up was held in September 2021. Thanks to all the Approved Trainers for their great work!

Integration in Its Best Form

Peter Rehn of the Swedish Chefs Association shares their experience with Like a Chef in Stockholm.

For almost eight years, the Svenska Kockars Förening (SKF) has been active in Worldchefs' Feed the Planet programs in Sweden. Recently, SKF, together with the Electrolux Food Foundation and Worldchefs, has been involved in the Like a Chef project. It is a women's project that has been carried out for a couple of years in the outskirts of Stockholm under the name Yalla Rinkeby.

For SKF, we have a fantastic opportunity to help Yalla Rinkeby's women to be truly integrated into Swedish society and get in contact with Swedish chefs and their network. SKF believes that the white jacket can make a difference to these women. But to understand how it works, we must first understand what kind of project Yalla Rinkeby is.

Yalla Rinkeby is a center that provides support for foreign-born women to approach the labor market, be able to get a paid job, or be able to start their own company. This is done through work training and language skills with a focus on kitchen activities. Strengthening self-esteem and the opportunity to integrate into Swedish society is a common thread through Yalla's activities.

We as an association have a very important role to play in improving the social, economic, and environmental situation in the food industry and for its employees. We believe that food should be produced by people under fair conditions. We are convinced that through the kitchen and the work there you can contribute to good integration. "Why cooking?" some ask. How can it contribute to integration? Integration always takes place between people who meet with different conditions and of course different backgrounds.

On the one hand, we have the women from Yalla who want to be integrated. On the other hand, we have SKF who can help to invite these women

to take part in the knowledge and the networks our association possesses. In the collaboration between them and SKF, it is not the cooking that is essential. The point of teaching basic kitchen business is not to become the best chef (which in itself would be awesome). The big goal here is the collaboration between us that makes the women feeling proud and gain a confidence in their knowledge and capacity in a country where you are considered a stranger.

Successful integration means feeling a sense of belonging in society and belonging to the people you live with. Among other things, we at SKF can help with that. It is a fantastic feeling of pride that comes to me when I see how proud these women are when they get the opportunity to, in front of our politicians and citizens, show off their cooking skills that they have brought with them from their home countries and the newly acquired knowledge they have gained to himself here in Sweden. I mean not only the cooking, but more the fact that they dare to take care of themselves; to stand up for themselves and their knowledge.

Integration does not end with a person being allowed to stay in the country, work, study and settle there. True integration, as SKF sees it, aims to help people develop and achieve equality. For me, it is very easy to talk about integration in its best form—where good education and work training linked to real food activities work together in a society where everyone should be involved, and everyone has the right to be involved.

We within the Swedish Chefs' Association feel very proud to have the opportunity to participate in that work.

Hear more on how Like a Chef is changing lives, providing underprivileged people with culinary workplace skills to put food on the table on **World on a Plate Episode 42: Cooking is Caring.**





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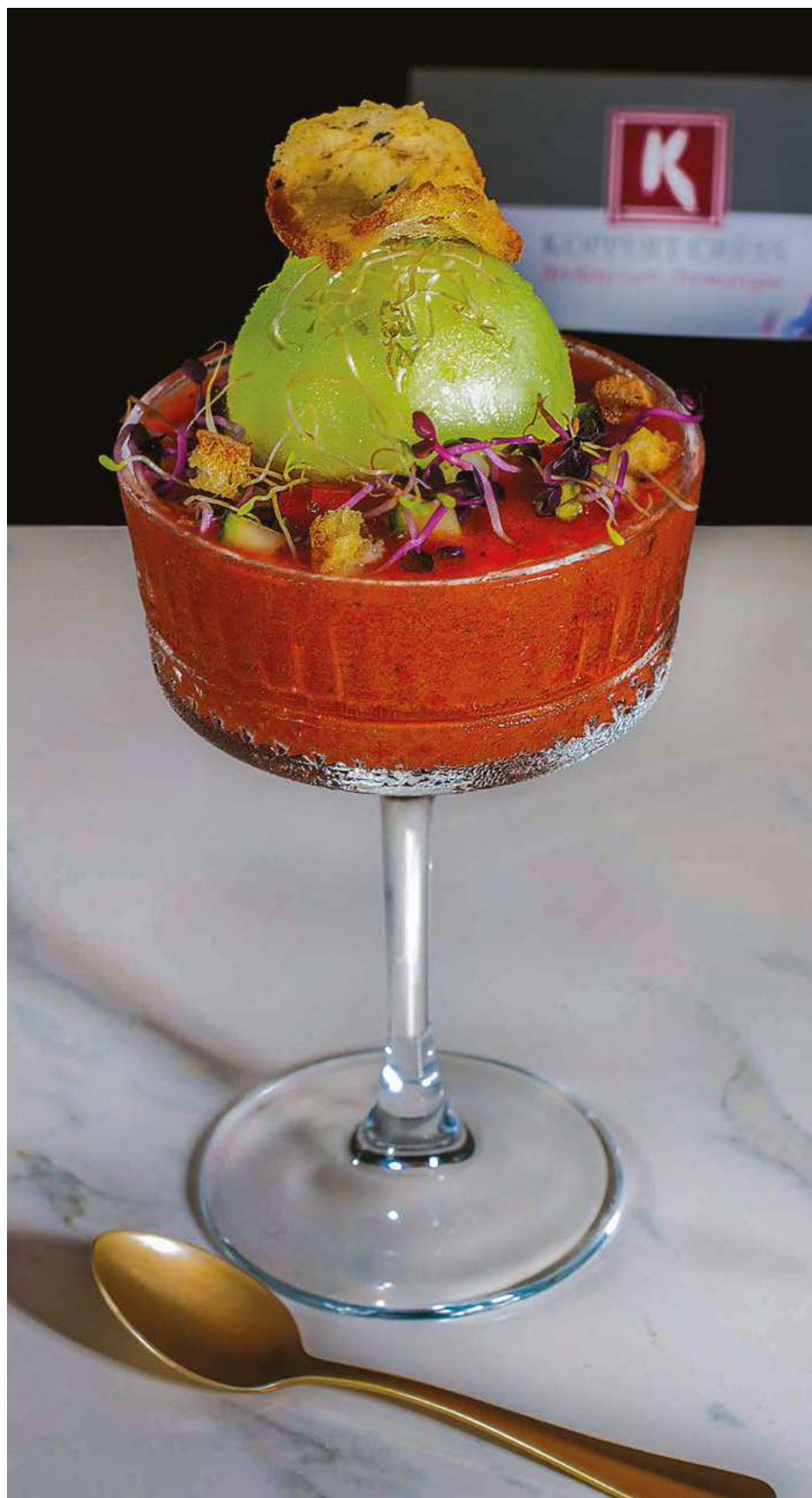
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Gazpacho Salted Granita and Sea Asparagus Sorbet



The Federazione Italiana Cuochi's ice-cream expert, Chef Maurizio Valguarnera, shares a recipe for a savory sorbet like you've never had before. Wow your guests with this delicious, plant-forward dish. Buon appetito!

SEA ASPARAGUS SORBET

511.3 g water
246.3 g trehalose
216.5 g sea asparagus
([Salicornia Cress](#) or [Salty Fingers](#))
21.6 g inulin fiber
4.3 g neutro (caruba flour)

Heat all the ingredients except the sea asparagus and emulsify. Cool the mixture to +4°C by blending in the sea asparagus, and let it mature for at least 12 hours. Whisk the mixture until you reach the optimal consistency for sorbet.

GAZPACHO SALTED GRANITA

400 g coppery tomato
150 g trehalose
100 g pepper
100 g cucumber
100 g water
60 g red onion
40 g EVO oil
3 g fleur de sel from Trapani
3 g neutro (caruba flour)
basil to taste
Tabasco drops to taste

Cut the tomatoes into pieces, removing the seeds and white. Add the peppers, cucumbers, onion, and basil, the required amount of water, EVO oil, fleur de sel from Trapani, neutro, and a few drops of Tabasco. Put all these ingredients in a turbo mixer and blend for a few minutes to obtain a smooth and homogeneous cream.

Pour the mixture into an ice-cream maker, and stir until the consistency reaches a traditional Sicilian granita.

FINISHING AND DECORATION

pepper and cucumber cubes
radish sprouts
bread chip and cubes

Pour the granita until it almost reaches the edge. Arrange the pepper and cucumber cubes on the surface. Place a scoop of sea asparagus sorbet in the center, and place a bread chip on top. Pour a few drops of EVO oil. Complete with toasted bread cubes and radish sprouts.



HUG: Embracing the Vegan Trend

More and more people are eating vegan worldwide. From this autumn, HUG has 10 tartelettes on the market that are made from purely plant-based raw materials—thanks to recipe adjustments. This will enable caterers to prepare an appropriate selection for their vegan guests as well, and of course, these tartelettes can still be filled in the traditional manner. [Check out the HUG Food Service website](#) for five more vegan recipes!

Rock & Roll with VanDrie Veal

Worldchefs recently visited the kitchen of VanDrie Group to cook up some delicious veal recipes. Tune in for tips on cooking the perfect veal T-Bone!



See all the Cooking with Worldchefs recipes on Worldchefs TV!



Looking for Pairing Inspiration?

When Birra Morena's expert brewers and the fantastic chefs at FIC came together for the recipe book [Traveling with Emotions](#), Morena Ekò beer was the perfect pairing for a first course stunner: [Spiced cappellaccio stuffed with ravaggiolo, caramelized mushrooms, spring onions, and marjoram](#).

The delicate taste of the cheese-filled pasta is complemented by the intense body of Morena Ekò beer. The scent and delicate taste of the boletus plays with the subtle spicy bitterness of the pure organic malt beer. This pairing is best accompanied by laughter and stories, and the hours spent together with the people who matter most.

Duni Brings Food Waste to the Table... **As Napkins**

One small step for lemon peels, one giant leap for the industry

Duni Group is launching fossil free premium napkins and table coverings under its Duni brand. With the switch to new fossil free binders containing food waste, Duni Group moves towards a circular business model.

In an industry first, Duni has employed natural chemical technology based on leading research to reach the next level in sustainable product solutions. The launches mark the latest step in the Group's long-term plan to increase the use of renewable materials, phase out all fossil plastics from its product portfolio and become a circular business by 2030.

Partnering with OrganoClick, an award-winning Swedish company honoured for its innovations in designing renewable, functional cellulose-based materials, Duni has developed new Bio DuniSoft® napkins, using OC-Bio-Binder™ made from corn, lemon peels and other food waste. In addition, new Bio Dunicel® premium table coverings will use a renewable binder made with potato starch, developed by Duni's factory team in Germany. Both napkins and table coverings are recyclable as paper.

The new napkins and table coverings will additionally be launched in new, innovative, fibre-based packaging. All plastic is being removed, so the packaging can be recycled either as paper or cardboard.

For more information, please contact **Marcus Toft** at **+971 55 892 7548**.



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At Le Nouveau Chef, products are created for chefs, and made with respect for people and planet. Produced in Europe with high standards of sustainable quality, Le Nouveau Products are made to last and created with waste reduction in mind.

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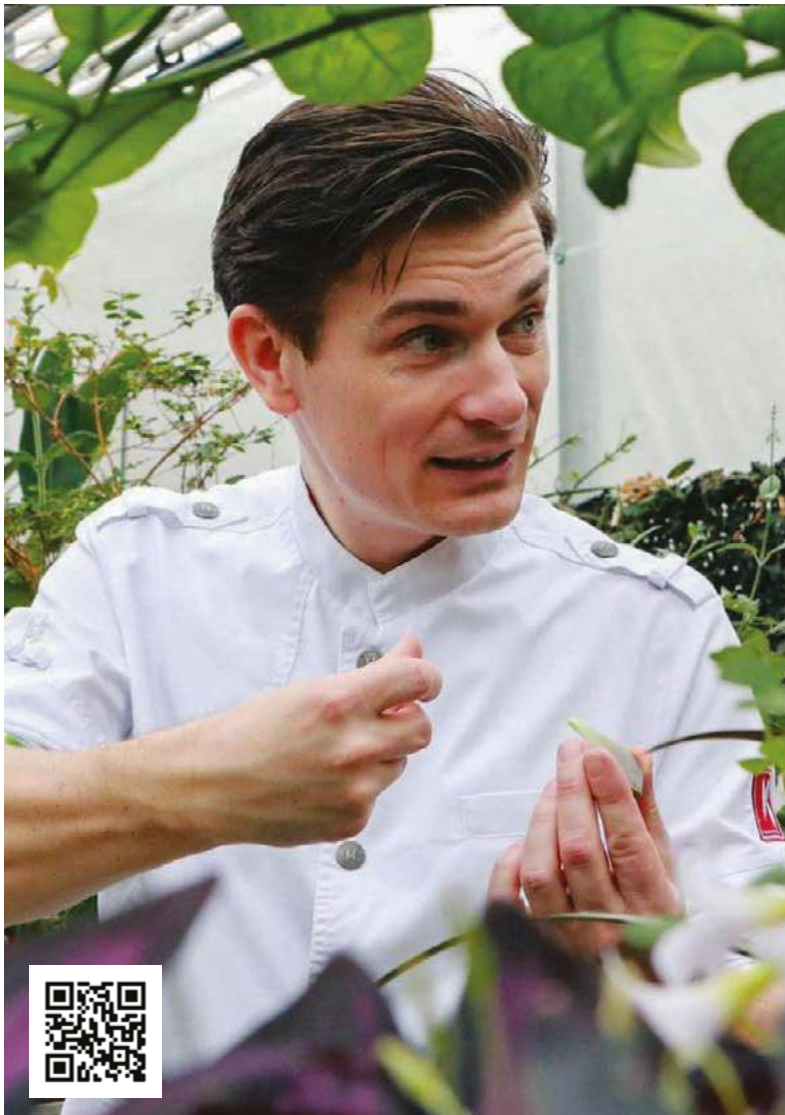
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with a soft taste and a balanced aroma.
Intended for a target of consumers who love nature.

Gastronomy Origins: Microgreens Travel Stories

Agriculture, microgreens, and sprouts are becoming more important in this ever-changing, evolving world. Join Marcel Thiele to explore a global landscape where gastronomy meets horticulture. Discover the art of nature with stories from Koppert Cress' epic quest for the right combination of flavors.

What can chefs do with this kind of knowledge? Find out how to transfer old recipes into the new age, how to adapt Mother Earth Principles to your hotel kitchen, catering, and restaurants, and help change perspectives in the chefs' world to work with plant-based ingredients.

You may have missed it live, but you can still tune in! Catch the two episodes of this educational series on Worldchefs TV, and afterwards don't forget to apply for a digital badge and certificate from Worldchefs and Koppert Cress.



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The Dilmah Tea Inspired App

On the Go Inspiration for
Creating Elevated Guest
Experiences

The Dilmah Tea Inspired App introduces tea lovers from all walks of life—especially hospitality and culinary professionals—tea inspiration to educate, guide and inform the user about innovative uses of tea.

With experiential tea inspired concepts from tea and cheese pairings to tea gastronomy and mixology recipes, this app stirs change with handcrafted experiential tea moments to elevate guest experiences through revolutionary high tea occasions and more!

Learn how to plan your tea menus for any moment, time, and occasion with their app, available for iOS and Android devices.



Unsung Hero in Confectionaries: Malaysian Palm Oil

Ever wondered what makes confectioneries delicious? The sweetness from sweeteners and the melt-in-the-mouth feeling comes from fats. Palm oil in its various forms and fractions plays an important role in food manufacturing production, not just for the overall texture and mouthfeel, but also to extend the shelf life of food, as well as to maintain the structural integrity. Let's walk through the functions of Malaysian palm oil and its products in some commonly consumed confectioneries.



palm oil
in chocolates



- Creates a smooth and shiny appearance
- Keeps it from melting

CHOCOLATE

Chocolate is one of the most-loved confectionaries around the world, especially during holiday seasons. One main component that makes chocolate indulgent and decadent is the addition of fats. Traditionally, cocoa butter is added into chocolate production. However, due to cost and insufficient supply, cocoa butter alternatives continue to be a key solution for long term profitable production. They are easily modified and more cost effective during production, yet still able to mimic the functions of cocoa butter. There are a few types of cocoa butter alternatives, of which Cocoa Butter Equivalent (CBE) is the most compatible alternative to cocoa butter. It is usually derived from palm oil, palm kernel oil, shea, sal nut and mango kernel fat.

The biggest advantage of using palm fat as an alternative is due to its availability and potential cost reduction of the overall confectionery formulation. Also, cocoa butter and palm-based cocoa butter substitutes share the same unique melting characteristics, remaining solid at room temperature but melting at body temperature. The similar melting characteristic of palm-based cocoa butter alternatives gives a smooth and creamy texture in the mouth, just like cocoa butter. It is also widely used for coatings in chocolate.





MALAYSIAN PALM OIL



IS IDEAL FOR BAKING
AS IT IS FREE OF TRANS-FAT
AND HAS A HIGH MELTING POINT

BISCUITS & COOKIES

In biscuit and cookie production, fats play vital roles to produce the crispy and crumbly texture. Typically, fats in solid or semi-solid state at room temperature are preferred as it makes dough handling and processing easier and more desirable. The semi-solid nature of palm oil makes it an excellent choice to manufacture confectionery fats such as palm-based margarine and shortenings, without the need to undergo partial hydrogenation process that produces harmful trans-fat. It is also heat stable and has high oxidative stability, which means that the end product will have a longer shelf life. Palm oil is ideal for baking as it is free of trans-fat and has a high melting point. It can withstand the mixing condition of dough for cookies, shortbread, biscuits, and can trap air during baking to impart the desired texture to baked products.

Two common palm-based confectionery fats used in biscuit production are palm kernel oil and palm kernel stearin. Both ingredients are widely used in making biscuit cream fillings, especially in sandwich-type biscuits, as well as in creating the glossy and attractive finishing appearance of cream crackers. Palm-based confectionery fats are also significant in giving a good mouthfeel, such as flakiness and crunchiness, and eliminates the pasty mouthfeel from flour.



ICE CREAM

Ice cream is one of the most popular treats, not just among children, but also much loved by adults. Traditionally, ice cream is made with milk fat, but as the demand for ice cream is getting higher, dairy fat substitute is now commonly used as an alternative.

Ice cream production involves incorporating oil and water to generate oil-in-water emulsion. It is crucial for the fat component of ice cream to have sharp melting properties to ensure good organoleptic characteristics. Palm-



based fat such as Malaysian palm oil and palm kernel oil fits nicely as a dairy fat substitute in ice cream as they are comparable to milk fat in their appearance, texture and melting properties. It is also suitable for non-dairy ice cream formulations.

By using palm-based fat in ice cream production, it gives the end product its desired smooth, creamy and velvety texture. It also helps to ensure good flavor stability in the finished product.

Something for *everyone*

Choices, choices! The arrival of so many plant-based products on the market is great news for chefs, baristas, and consumers because it means they can pick the right option for every situation. There's no one best answer. Instead, consider how products made with each of these sources compare when choosing what to offer your guests.

NUTRITION FACTS

Samples arranged according to protein content.

Information is based on available databases and does not represent all products in the market.

Nutritional values per 100 ml

WHOLE COW'S MILK

3.3g PROTEIN

60 kcal | **3.2g** Total Fat

Allergen Milk/Lactose

Established flavour and performance

PEA

3.3g PROTEIN

29 kcal | **1.9g** Total Fat

Allergen None known

Very neutral taste with high protein and excellent foaming

SOY

2.6g PROTEIN

43 kcal | **1.5g** Total Fat

Allergen Soy

Good quality protein, neutral flavour, and good foaming

Flavour. Function. Nutrients. Sustainability.

So many options—how do you choose?

Taste and performance are always top of mind, but your final decision may come down to other factors, too. For example, sustainability is an urgent reason to use more plant-based products. The global food system is responsible for a third of global greenhouse gas emissions, and unless people's habits change, the environmental effects of the food system could reach levels beyond the planetary boundaries that are safe for humanity by 2050.

"A strong motivation for many people who drink plant-based milks instead of dairy milk is their potential benefits for the environment." However, even 100% plant-based products vary in sustainability. Farming each kind of crop takes varying amounts of water and land and releases a range of greenhouse gas emissions. There are tradeoffs for each choice, but overall, peas and soy score well on sustainability measures and have an established pipeline to the market, and chickpeas and fava look favourable for developing future products. Growing peas and other legumes that add nitrogen to the soil can also limit the use of chemical fertilisers, helping to contribute to a more stable climate.

But there are still other factors that may influence your choice. Dietary diversity, nutrient adequacy, and balanced energy intake are equally important. And while they don't apply to everyone, food allergies are an important safety consideration, too. Finally, the accessibility and affordability of all options will play into your final decision because if you can't find or afford an ingredient, it won't end up in your kitchen or dining room.



OAT
1.3g PROTEIN
50 kcal | **2.1g** Total Fat
Allergen Gluten

Certified gluten-free
options are available

COCONUT
1.3g PROTEIN
75 kcal | **7.5g** Total Fat
Allergen None known

Exotic taste and
creamy texture that
won't water down
coffee

ALMOND
0.6g PROTEIN
15.0 kcal | **1.1 g** Total Fat
Allergen Tree nut

Widely appreciated
for its distinctive,
nutty taste

RICE
0.3g PROTEIN
47 kcal | **1.0g** Total Fat
Allergen None known

Hypoallergenic
with a neutral taste



Adrian Chong,
Executive Chef & Owner
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5 Reasons to Choose Ambient Purées

Launched in March 2021, Les vergers Boiron's 100% ready-to-use fruit purées of the ambient range are praised for being easy and quick to use, saving valuable time for restaurant owners and bartenders without compromising quality, and for easy storage.

The six flavors of the ambient range—strawberry, raspberry, mango, blackberry, passion fruit and yellow peach—are guaranteed with no added sugar. Packed into 1-liter cartons that can be easily stored, they are perfect for "à la minute" dish preparations: starters, main courses, desserts, and cocktails.



Not Just Another Hot Box

In a world where manufacturers are mainly focused on producing just another hot box, ScanBox was founded on the principle of designing quality solutions for their customers. If your need is to hold and transport hot and cold food, they have the right solution for you. ScanBox understands that every kitchen has different requirements. They provide solutions specifically catered to your needs.

No matter if you're a Michelin star-restaurant, a hotel chain, a health care center, or a school canteen, they want your business to grow, not the size of your kitchen. By inventing a modular concept, you are in control of your space. This way you can save both time and money. Their modular concept, with a wide range of product lines, types and sizes, creates endless combinations.

With ScanBox you can incorporate all the functions you need in just one box or build greater solutions with a whole fleet of boxes. Their range of options gives you a solution that can optimize your business and logistical flow. Holding and transporting food should be easy, so their boxes are super light yet heavy duty. Combining ergonomic design with an innovative temp-stop system, you can be safe that your food is kept secure when being transported from A to B.

And remember, in the same way the boxes can be tailored in size, the exteriors can be adjusted to fit your environment and promote your brand.

Oabika: A New Universe of Creativity

An innovation by and for chefs and craftsmen, Valrhona presents Oabika—a new cocoa fruit juice concentrate made from the still-undervalued white pulp that protects beans in the cocoa pod, also known as mucilage. When you taste Oabika, you will experience the extraordinary flavor of cocoa fruit, with powerful acidity and surprising aromas. Its nuanced profile oscillates between subtle fermented notes, fruity notes of small, tangy berries such as redcurrant, and more gourmet notes of candied fruit. A collaborative effort to create innovative products committed to reusing by-products of cocoa, Oabika was awarded a Sirha Innovation Award in the Products, Beverages and Ingredients category. Oabika is the embodiment of Valrhona's goal: the creation of a fair and sustainable cocoa industry in order to inspire creative and responsible gastronomy.

Learn more and discover new recipes at valrhona.com.



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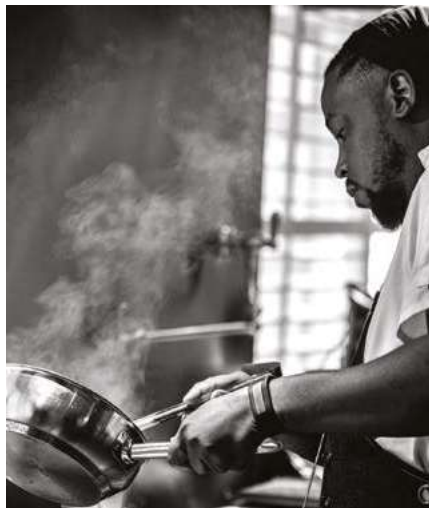
Caribbean Cuisine: Jason Howards' Labor of Love

Barbados and Saint Vincent, two beautiful paradise islands located in the bright blue seas north of Venezuela, might not be the first countries that come to mind when talking about gastronomy. The passionate Jason Howard, known for being (amongst others) sous chef for 3-star Michelin chef Hélène Darroze, and quarter-finalist for Master Chef Professionals in 2015, is looking to familiarize the world with the islandic style of cooking by aiming to be the first Caribbean restaurant to be awarded a Michelin star.

Being born on Barbados didn't stop Jason from crossing the Atlantic and settling in London with his wife and children. While there's less sun and the beaches aren't as white, the city offers many opportunities to introduce a reinvented style of Caribbean cuisine. He aspires to open a small chef's table restaurant, with two shifts a night of around 10 to 12 courses. Jason: "At the moment, Caribbean cuisine is barely available. I want to show the younger generation there is a different side to this type of cuisine, just as the Asian, French and Italian cuisines have done. I want Caribbean chefs to be proud and hold their heads up high."

TRANSLATING PASSION INTO QUALITY

"I never went to cooking school, I just think that learning new things is very important as a chef. As much as we teach, we need to learn so we can grow. I remember I started out as a porter and saw the head chef explain certain dishes to the other chefs. They wouldn't be able to reproduce it and I would just think 'the chef just showed it to you, why are you getting it wrong?'. At some point in time, I was cleaning while no one was in the kitchen. There were guests waiting so I washed my hands and took up the ingredients to make the dish. When the waitress came back in, she saw the micro shrimp in a Martini glass and served it. Soon after, the chef came back to the kitchen. He didn't know it was me who prepared the shrimp and was satisfied with the chefs, 'Finally, you got it right!', he said. However, no-one knew what he was talking about. At some point I told him 'Chef, I'm sorry, but I made the shrimp'. He wasn't happy with me and told me to stay in my place. Later he told me that he thought the shrimp was done very well and gave me his compliments." Slowly, Jason started taking up other roles in the kitchen. "The first thing I ever made was a tomato bruschetta. I went online and did research about it. People give me ideas, but



Jason Howard

I will always go and invest in myself to learn it. Sometimes I buy a book or just go online to see what can help me enhance the dish. I can't say I fell in love with cooking, it's more that I just became obsessed with getting consistent results. I explore each and every ingredient while I tend to experiment as much as I can to understand more about its tex-

ture and the seasonality. Aside from technical difficulties, I think the most challenging part of cooking is translating passion to other chefs. At the level I am now, conveying passion is very hard. You must inspire people to be passionate, which in turn, results in quality. It sounds simplistic, but it's not."

THE RIGHT WORK/LIFE BALANCE

"Sometimes someone says to me 'I love your work, I would like to work with you', and I allow it, but some just don't have the passion. They like what they see, but they don't understand what it takes to get food looking and tasting amazing. A lot of chefs cook, but do not taste what they created. That is an injustice to food and to themselves. You cannot want to be a chef if you don't want to taste."

In order to determine what kind of person he's dealing with, Jason might ask new team members for their social media accounts. Just like a photo says more than a thousand words, an Instagram profile sometimes says more about a person than a résumé. Jason: "I strongly believe that you should do what you love, and I know that people put the things they love first. Sometimes people say they love to cook, but I see no photos of dishes at all. Instead, I see them having a great time in the pub. I will still allow them to work with me, but I try to be realistic and honest about what someone needs. In this case, the person needs the right work/life balance. I will therefore ask them what days they want to work. When they reply that they can work every day, I don't believe them. Usually, my team works four 10-hour shifts and have three days off. One of those days off is consistently the same. I let them pick this day themselves and we'll never change it. Undoubtedly, even if someone loves cooking, they still need time off for themselves. There needs to be a right balance, because enough time outside of the kitchen keeps you fresh and inspired."



Chocolate tart with Cornabria Blossom and Persinette Cress

6-hour roasted sweet potato with Cornabria Blossom and Persinette Cress



Seared sea-bass with Cornabria Blossom and Persinette Cress

HONESTY IS THE BEST POLICY

"All the great chefs and restaurants have amazing relationships with the team. A restaurant is not one individual, it is about building relationships and trust is an amazing tool to do so. I do what I say I will, and I always align my goals with those of my staff and the company. It may be due to my upbringing in Barbados, which is based on empathy and care for people, but I think that if I want to know what's best for my food, I want to understand the staff. Not everyone understands this, but you have the staff you deserve. As chefs and leaders, we must look after our team. It is a hard industry and we're all human. We have a job to do, but if you continue to push people too hard, they won't be able to cope. It is important to be there with them."

Whenever something goes wrong, I'll say: 'What are WE getting wrong?' I make sure to choose my words wisely. I don't use 'I' in the kitchen. It's always 'we'. By doing so, I'm putting myself down with them. We won't argue, we won't blame anyone. Of course, we'll talk about the situation at the end of service. Since there is trust, we can tell each other the truth. The team will feel comfortable pointing out who is lazy, not working or who's not on time, and everyone will agree when we decide how to deal with the situation. Sometimes I must let someone go but that will happen in good harmony. By treating each other well, they will follow me wherever I go."

Instagram: [@chefjasonhoward](https://www.instagram.com/chefjasonhoward)

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