

gulf Gourmet

Volume | 2 Issue | 4 January 2007

From Us...For Us...

A gentle soul...

combined with a steely
determination make up the
person whom we know as
Chef Martino D'Souza.



GOVERNMENT OF DUBAI
DEPARTMENT OF TOURISM AND COMMERCE MARKETING



WACS CONGRESS
DUBAI 2008 12th - 15th May

COMM UNIQUE GLOBAL

COMMUNIQUE GLOBAL

For Advertising enquiries please contact: yamini@communiqueglobal.com
or call on + 971 50 655 0899 / + 971 4 263 9863



Dear Fellow Chefs, Colleagues, Ladies and Gentlemen,

Welcome to the January issue of our Gulf Gourmet.

Hope you all had a great festive season and were able to spend time with your families. Wish you wonderful and productive days ahead as you sail into the New Year.

2008 is looking to be a very busy year. A year where we will need all the help and support of our members, corporate members and friends. The big one obviously is the WACS Congress from 12th to 15th May 2008, but this is only one of the major events scheduled for this year. We begin the year with the Dubai Shopping Festival, setting some new records, and big food events with our friends and partners from DTCM at the Heritage Village on 15th and 16th of February.

The Gulfood and Salon Culinaire will follow straight after from 24th to 27th of February. Please contact Josephine in the Guild office for opportunities in the static classes.

In between, on February 5th we ask for all your help and give blood for the Children's hospital. After the big success on Chef's Day in October 07, the Radisson SAS Hotel, Dubai Deira Creek will host another blood donation day. Please bring as many colleagues and friends to help.

I am extremely pleased to say that our corporate member list

is expanding, slowly but surely. Do make time to look at all the companies listed on the Friends Page through their logo's to see who is supporting the ECG. Also do take time to read introductions of our new corporate members for this month – IFFCO (Renewal), Seascape International, Winterhalter and Läderach.

We also have a long list of corporate members for February including old friends and supporters who renewed their memberships – Dofreeze, Federal Foods, Master Baker, Mitras, La Marquise, Horeca, Emirates Snack Food. The new additions to the ECG family will be Sopexa, Kitchen Design (PacoJet), Baqer Mohebi and Schönwald. Needless to add, with the support we are getting from the industry we shall only increase this list as we go on.

As is necessary, I would once again like to remind everyone to assist in obtaining sponsors for the WACS Congress '08. Please also promote the congress for delegate participation and invite your friends and fellow chefs from around the world to register soon. Most importantly, do not forget to register yourselves as well at www.wacs2008.com

A big thank you to Chef Andy Kurfurst and his team at Renaissance Hotel for hosting the January meeting and our corporate partners, Masterbaker and MKN, for their product presentations at the meeting. The next meeting is scheduled for the 10th of February at 16:00hrs. The host/venue will be confirmed shortly.

I look forward to see you all there.

Culinary regards,

Uwe Micheel - President Emirates Culinary Guild
Director of Kitchens
Radisson SAS Hotel, Dubai Deira Creek

Friends
of the Guild

Friends
of the Guild



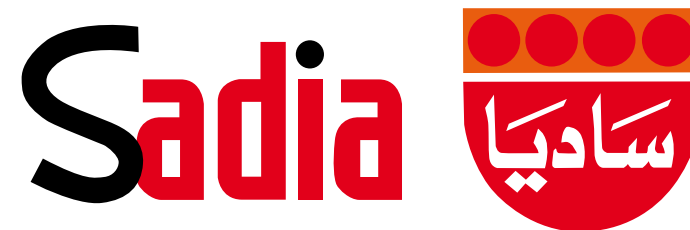
GOVERNMENT OF DUBAI
DEPARTMENT OF TOURISM AND COMMERCE MARKETING



JohnsonDiversey
Clean is just the beginning



Al Ghurair Foods
...nourishing people



محمد حبيب العتيبة
MOHAMED HAREB AL OTAIBA



Friends
of the Guild

Friends
of the Guild



contents

J A N U A R Y 2 0 0 8



Events - National Day

Relive the wonderful moments at the **National Day celebrations** with DTCM officials and our very own ECG chefs.

10



Cover Story 24

One of the founding members of the ECG, Chef Martino is a man of few words. But when it comes to the crunch, and if actions were to be measured in words, his conversation would be by far the longest and the most convincing.

Nestle FoodServices presents A to Z (Asparagus to Zucchini)

A to Z has gone nutty this month. Led by Executive Chef Edgar enjoy delicious nutty preparations created by him and his team of junior chefs at the Coral Deira, Dubai.



32

Events -

Salon Culinaire 2008

46

Take one last look at the rules, regulations and classes at the **Salon Culinaire**. Hope you are all ready and set for the competitions. Gulf Gourmet wishes all the participants good luck!

Piping Hot



Gulf Gourmet

Vol. 2 | Issue 4 | January 2008

Created and produced on behalf of The Emirates Culinary Guild by **Communique Global**
P. O. Box 85415, Dubai,
United Arab Emirates.
Mob: +971-50-655-0899
Tel: +971-4-263-9863
Fax: +971-4-263-9864
Email: yamini@communiqueglobal.com
www.communiqueglobal.com

The Emirates Culinary Guild
Uwe Micheel, President
Tel: +971-4-340-3128
Fax: +971-4-347-3742
Email: theguild@emirates.net.ae

Editor
Yamini Zaveri

Art Director
V Lakshmi

Photographer
Amaresh Bhaskaran

Contributors
Umaima Tinwala
Laila Z.

16

Enjoy all things Australian at Yalumba. Delicious, scrumptious and hearty is what their food is all about. Discover Australia as presented by Chef Priyanshu and his team in **Piping Hot**. Mate, it's the real deal.

Moods & Moments...

Dubai Tourism and Commerce Marketing (DTCM) had a wonderful line up of events to celebrate the 36th UAE National Day. Amongst other fun filled evenings, the Emirates Culinary Guild (ECG) celebrated along with DTCM by hosting the biggest Emirati Sweets Buffet on December 1, 2007 at the Al Shindagha Traditional Village and followed it up with a cooking competition the next day.

The events were very well attended. DTCM officials and the ECG chefs were seen mingling with children, women and men, who were there in large numbers.

All in all a celebration that made everyone present proud to be in the UAE.







"Beverages?
I've discovered the
fountainhead."

"The search for thicker ketchup
no longer
makes me see red."

"Now, I've found
the right oil for
crispier French fries."

"Sourcing quality
salad dressings & mayonnaise
has never been so smooth."



There's just one solution for your multi food service needs

IFFCO
FOOD SERVICE DIVISION

• Specialised flours • Premixes for cakes & breads • Juices & Milk • Frying shortenings • Specialised margarines • Frozen dough • Salads • Ketchups, Mayonnaise & Salad dressings • Chocolate compounds • Chocolate for coating & enrobing



Yeah Yalumba!

It's not just the name, but the very feel of the restaurant that screams Australia. And with their brand new Australian theme night, Yalumba gives you one more reason to dine there

Umaima Tinwala

At first shot, the name peaks your curiosity. Named after an Australian reference to the old wineries started by the British when they came to Australia, Yalumba the restaurant lives up to its name by recreating the atmosphere.

The restaurant is huge, with a long-winding corridor running through, opening into the different areas of the place. As you walk in, you are greeted by the dessert station, where delicious cakes and other sweet offerings are placed at meal times.

The wooden flooring, complemented by the soft beige and brown interiors, lends a calm and comforting feel to the restaurant. Even the furniture is very outdoorsy, taking one back to the Australian outback feel.

The ambience is further enhanced with the four show kitchens, where the eclectic menu is cooked up. The one cold, two hot and one dessert stations are spread over the expanse of the restaurant, giving one the feeling that they are moving into new territory every time you cross one.

Although the name and ambience are kept pristinely Australian, the menu is far from it. Or so we thought, when we saw the variety of cuisines represented on the same. "You see, Australian cuisine per se is a mix of various cuisines. It does not have the rich and distinctive heritage of, say Indian or Chinese cuisine," clarifies Chef Priyanshu Malvi, Head Chef, Yalumba.

Australian cuisine, he explains, is influenced by the cuisines of the world. It is a global sort of cuisine, one can say. So the menu, in fact, is a true reflection of food commonly available in Australia. At



Yalumba, you can partake from a diverse mix of cuisines, from Mediterranean to Continental, from Asian to Far Eastern, all carefully selected to suit the demands of the diners.

Yalumba offers a buffet breakfast and dinner, and a la carte lunch options. The menu is very selective, but the buffet spread can be extensive. Four nights a week, the restaurant hosts theme nights that sees the place transform into something completely different.

Under the able hands of Chef Priyanshu, the restaurant has recently started the Australian theme night, with a fabulous range of grills and barbeque items. Chef Priyanshu, by his own admission, specialises in Mediterranean cuisine, but is equally comfortable with the Yalumba menu.

Chef Priyanshu has had a start that most chefs would dream of. But talk to him about his stint at the opening of the Burj Al Arab, and his humility comes to the fore. "It was great, and I learnt a lot there," he says simply.

Hailing from Udaipur in Rajasthan, India, Chef Priyanshu completed his Diploma in Culinary Art in his home town. Once he decided he wanted to get into this industry, a degree in hotel management followed, and he came to Mumbai.



Chef Priyanshu Malvi, Head Chef, Yalumba

PIPING HOT



“At the time, me and all my friends really wanted to get onto a cruise liner. Like all young men, we wanted to explore the world, and that was a fun way to do it,” he smiles. Unfortunately, none of his applications were accepted. “Not that we expected them to be. Those kinds of jobs require a certain amount of experience, which we did not have because we were just fresh graduates. But we applied anyway, hoping to get past that hurdle,” he laughs.

Then a friend saw an advertisement, inviting chefs to apply for jobs in Dubai. “We went for the presentation, and it was awesome. I was part of the Burj Al Arab opening team, and it was fantastic,” he says.

Coming down the Dubai in November of 1999, Chef Priyanshu never felt out of place. “There is a large Indian community here, and I think Dubai was already well-developed when I got here. It was so much like Mumbai, I felt right at home,” he smiles. But life was not all fun and games at the hotel. “I remember we used to work long hours, and at the time, vehicles did not cross the bridge to the hotel. So our transport buses would wait out, and we would all run across the bridge to catch a seat on the bus,” he reminisces.

But the experience taught him a lot, working with world-class chefs in a world-class kitchen. “Everything there had to be the best – there were no compromises. It was a great start to have for my career,” he says. So that’s where he stayed on for four years.

Until he felt he had to move on to other, if not bigger and better things. “I moved to Kuwait as Chef De Partie with Le Meridien group. They were opening two hotels there, and I joined their team,” he says. In less than one year, Chef Priyanshu was part of the opening of a catering and banqueting operation, and a new and unique hotel concept, the Le Meridien Art and Tech, in Kuwait.

“There were times when the chef actually had to kick me out of the kitchen,” he smiles, thinking about the long hours he had put in there. “Then I got a job offer at Al Bustan Rotana in Dubai, and I took it up, and moved back to Dubai,” he says.

As Junior Sous Chef at the Rodeo Grill, Chef Priyanshu got the chance to face a lot of challenges that taught him a lot. Knowledge that came in good use when he moved on to his next job, opening the Steak House at the Dhow Palace Hotel.

“The experience was different. Having worked at an established restaurant like the Rodeo Grill was a challenge in itself as I had to keep up the standards set by my predecessor, and still bring in something uniquely my



Working his magic on the hot plate, Chef Priyanshu offered us a sample of his culinary skills with the Egg Benedictine. A French dish, and a popular lunch item, his delicious combination includes smoked salmon, poached egg and Hollander sauce served with brioche bread.



own. At the Dhow Palace, I had to start from scratch and build a good name and reputation, which is equally, if not more, difficult,” he says.

And he enjoyed the challenge immensely. Then fate put him in touch with an ex-colleague. “I came to Yalumba to check out the place. A friend of mine recommended me for a job here, and I thought I’ll check it out. I met the Chef, and he liked me, but to be honest, I was quite happy at Dhow Palace and had no intention of leaving at the time,” Says Chef Priyanshu.

So he went back with a pleasant experience, and an offer to consider for the future. And when it was time to leave Dhow palace, he joined Le Meridien Airport and Yalumba, where he has been for six months now.

Working his magic on the hot plate, Chef Priyanshu offered us a sample of his culinary skills with the Egg Benedictine. A French dish, and a popular lunch item, his delicious combination includes smoked salmon, poached egg and Hollander sauce served with brioche bread.

Next up was the Prawn Nahm Prik Salad, a typical Thai salad of boiled prawns and mango topped with nahm prik dressing, coriander and chilli. It was a spicy concoction, and left our palate set for the upcoming treats.

The beef carpaccio came next, and this traditionally Italian dish made with select Australian beef was done to perfection. The lamb shank was equally appetising, oozing with traditional Moroccan flavours. The sauce was a delightful addition to the dish. We finished our meal with the creamy chocolate pudding, sinfully delicious and satisfying.

With innovative theme nights and a chef who likes to keep things interesting, Yalumba is definitely on our list of hot spots to visit.

Steelite International a passion to inspire



float. Elevating perception

Appearing to hover just above the tabletop, Float challenges perception. A stunning contemporary shape that adds true theatre to any presentation. Three differing bowl sizes give versatility for servings and courses. And now in a unique glass design.



For a copy of the latest “collections” brochure please contact A. Ronai LLC, P.O. Box 115944, Dubai, United Arab Emirates. Tel: 971 4331 3390, or email gavindodd@ronai.co.uk



Member of the Emirates Culinary Guild

Life as we know it

Chef Martino Armando D'Souza, Executive Chef at the Millennium Airport Hotel, opens his heart in a tête-à-tête with Gulf Gourmet

Umaima Tinwala

When you meet Chef Martino Armando D'Souza, Executive Chef, Millennium Airport Hotel, Dubai, the calm in his persona and his gentle style immediately puts you at ease. His smile is warmly welcoming, and his demeanour makes you feel at home even in the hotel.

But Chef Martino, who recently lost his wife Laura, does not allow any hurtful emotion to escape his lips. "I think the best way to ease pain is to go about life normally. I was back at work once I came back to Dubai, and am taking one day at a time," he says.

Chef Martino met Laura 31 years ago, while he was still in college. "She was my junior, and I was attracted to her smile. I like people who stay happy and smiling all the time, and she was one of those people," he says, a smile lighting up his face at the thought.

At the time, Chef Martino was a young man at the crossroads of his life, faced with the decision of what profession he intended to take up. "At that time, the choices were few. I was not particularly excited by the Science, Commerce or Arts stream as the end results of all three was not what I wanted to do for the rest of my life," he says.



So with degree in hand, Chef Martino took the first step towards a career in the kitchen. “I joined the Taj Intercontinental, as it was known back then. I was with them for a little over a year when the Gulf opened up,” he says. Newspapers were flooded with advertisements offering attractive packages for prospective employees. One day, one of Chef Martino’s closest friends came by with a Gulf Air ad. “It was for the catering division of the airline. And employees were offered a rebate on all air tickets, including their families,” he smiles.

Then in Mumbai, India, the five-star hotels came up. “It was all pomp and show. The staff was always well-dressed, well-groomed, and with impeccable manners. It seemed like a glamorous life,” he says. Also, a neighbour who was a management trainee at a hotel always had good things to say. “He kept telling me how it all works, and the fact that he meets so many new people. I felt that was for me because I love meeting people, and this was a step apart from the mundane,” says Chef Martino.

So he applied at the two most prestigious institutes in Mumbai at the time, the Dadar School of Catering and Somani Polytechnic. “I got into the Somani Polytechnic, and that’s where I did my training,” he says.

During his practical training, Chef Martino realised he was not cut out for the job of the steward. “The money was great. The tips were generous, and we lived the high life. But the patrons were not as polished as they are today, and they did not have the etiquette to address the stewards with respect. That I could not take,” he states.

But he did enjoy the look of sheer happiness on the face of the chef when he and his friends liked a dish that was created there. “I was impressed by the pride and joy the chefs took in their work, and I felt it rub off on me too. My friends and I would also experiment sometimes, and when the chefs approved of something we made, I felt really happy,” he says.

So with degree in hand, Chef Martino took the first step towards a career in the kitchen. “I joined the Taj Intercontinental, as it was known back then. I was with them for a little over a year when the Gulf opened up,” he says. Newspapers were flooded with advertisements offering attractive packages for prospective employees. One day, one of Chef Martino’s closest friends came by with a Gulf Air ad. “It was for the catering division of the airline. And employees were offered a rebate on all air tickets, including their families,” he smiles.

A quiet person who is always content in himself, Chef Martino was least interested in the Gulf. “It never fascinated me. But my friend was rather insistent. He kept harping about it, and persuaded me with the clichéd line of ‘Come, we’ll see the world’,” he smiles.

So he applied and went for the interview. The real problem arose when he was selected. “Because I did not even have a passport!” laughs Chef Martino. “I was asked how long it would take me to get one, and I just said 15 days. The interviewer told me he would be back in 15 days, and if I had my passport, he would take me,” he adds.

His friend was rather determined to get him out of the country, so he took Chef Martino to an agent, who, as promised, delivered the passport within 14 days, enabling Chef



Chef Martino began receiving accolades at an early age.



Laura & Martino D'Souza. One Soul. Two bodies.

Martino to make an entry into the Gulf. “When we landed at the Doha airport, the first thing that struck us was the hot air. It’s like we were in a furnace,” he smiles.

Not a pleasant experience to start with, for sure, but that initial shock was to pave the way for many pleasures. Life was good for the next five years. With a great package and many benefits, Chef Martino managed to visit home fairly often, and made some good friends and contacts there. It was, in fact, one of his contacts who offered him a position in Sharjah.

“My manager at Gulf Air had moved to Sharjah Airport, and he offered me a position there. At the time, I was just married, and I thought Sharjah was a good place to live,” he says. So he packed his bags and moved to Sharjah, and his wife joined him soon enough.

Over the next five years, Chef Martino saw there was very little scope for growth where he was at. Luckily for him, the company he worked for, Abela and Co, has taken over a guesthouse and was converting it to a hotel. “At the time it was known as the Airport Hotel. I asked for a transfer to the hotel, and was given the same. So in 1989, I started working at this place,” he smiles, looking around with great pride.

Although Chef Martino worked in Dubai, he continued to live in Sharjah till about a few years ago. “At the time, there wasn’t so much traffic, and life in Sharjah was very pleasant. We had a good friends circle and social life. Our children were doing well in school, and we were very happy, he says.

Laura, who was working at the time, quit her job when they had their second baby. “When my daughter was born, we realised one of us needed to stay at home. With my schedule being so erratic, one parent was needed at home to keep it stable, and so my wife thought it best to stay home with the kids,” he smiles.

A decision he agrees with whole heartedly. “I do believe that in their formative years, children need their parents to be around. Especially in my profession, where I have so little time – I get home only late at night, I am never home during the holidays, I’m never available during the day – it gets difficult,” he says.

A memory lights up his face. “You know, I used to be known as Cinderella among my friends. Because their parties usually began at ten, and my shift used to get over only by midnight. So when I made my grand entrance post-midnight, invariably someone would comment, ‘Look, Cinderella is here’. It was

great fun,” he laughs.

The eye opening incident, however, happened when his son complained that he was the only child in the park whose dad was not there to play with him. “He was about ten at the time,” says Chef Martino, “So I took him aside and explained to him the nature of my profession, and why I had to do what I did.” Although his son accepted his explanation then, and understands better now that he is an adult, the unavailability of his father is one of the reasons he never considered getting into the hospitality industry.

Heinrich, Chef Martino’s son, is currently studying Aerospace Engineering in Georgia Tech in the US. His daughter is waiting for the papers to get through, and she too will move to the US for further education.

“But I am not fascinated by it. I will move back to India when I retire,” he says. “Don’t get me wrong. I love Dubai and I think the UAE is a great country. It’s given me a lot. But I have always felt that no matter where you work in the world, when you retire, you must go back to your home country. Dubai is like a second home to me, but I will go back to India,” he states clearly.

But unlike most other chefs, who plan their own outlets on retirement, Chef Martino just



The apple of his eye. Daughter Michelle with daddy Chef Martino.



wants to relax. "I have worked hard all my life. So when I retire, I will take it easy. I do, however, want to give something back to the industry, so I plan to hold special lectures or talks at catering colleges. It will be a free service I will offer because I feel students can really benefit from my experience. Most of

them have no idea what the industry is really like, and they are disillusioned when they actually start working. I want to help educate them," he says.

For the moment, Chef Martino is very happy where he's at. "For this, I must first give

But unlike most other chefs, who plan their own outlets on retirement, Chef Martino just wants to relax. "I have worked hard all my life. So when I retire, I will take it easy. I do, however, want to give something back to the industry, so I plan to hold special lectures or talks at catering colleges. It will be a free service I will offer because I feel students can really benefit from my experience. Most of them have no idea what the industry is really like, and they are disillusioned when they actually start working. I want to help educate them," he says.

credit to the GM of the hotel. He is a fantastic person who gives you the freedom to do what you want. He really is a great manager as he makes everyone feel important, and values their contribution," says Chef Martino.

The last ten years as Executive Chef of the Hotel, and Chef Martino still finds every day interesting. "I have a fantastic team, and we have a good understanding between us. The efficient management of our GM has ensured there is no place for politics in this company, and that makes coming to work everyday pure pleasure," he smiles.

And he intends to continue coming to work until the management asks him to retire. But that's unlikely to happen anytime soon, considering the hotel is in a major expansion phase, almost tripling their room capacity in the near future.

Life is unpredictable. It gives you unimaginable joy in a moment, and deals you the harshest blow when you least expect it. But the important thing is to continue living life to it's fullest, working hard, having fun and enjoying every breath. That's what we take back with us as we bid goodbye to Chef Martino, hoping he stays around for a long time to come.

From Left Son Heinrich, Daughter Michelle, with proud parents Laura & Martino D'Souza





presents
Asparagus to Zucchini

Nutty Crunchy Munchy

This month, in our A to Z (*Asparagus to Zucchini*) section, *Gulf Gourmet* features recepes with Nuts. Led by Executive Chef Edgar, his team at Coral Deira, Dubai, Rustle up a nutty treat.

Nuts

Nuts are seeds that are covered with a hard shell. Most are the seeds of trees, but the seeds of a few other plants that are not strictly nuts are also conveniently classified with nuts for culinary purposes.

Nuts can be used in many ways. Whole, flaked and ground nuts are widely available. Nuts can be added to sweet dishes, cakes and biscuits, as well as savoury dishes, which you will see in the recipes presented in this section. Nuts in general are very nutritious, providing protein and many essential vitamins, such as A and E, minerals, such as phosphorous and potassium, and fibre. Nuts are also high in carbohydrate and oils, so shouldn't be eaten in excess.

Whereas pulses all belong to the legume group of plants, nuts come from a variety of different plant groups, so the nutritional content is more varied too.

Some of the popular nut variants used around the world are:

Almonds, Cashews, Chestnuts, Coconuts, Macadamia, Peanuts, Pine Nuts, Pistachios, Walnuts.





Philip Rego *Chef De Partie*
Coral Deira, Dubai

INGREDIENTS

Sugar	40 g
Curry Powder	2 tsp
Oil for Frying	
Onions, peeled & chopped	160 g
Garlic, peeled & chopped	40 g
Lemon grass	1 stalk
Chillies, seeds removed and chopped	3
Eggplant, cut into 2-by-2-by-3-cm	400 g
Okra, halved	160 g

Tomato, seeds removed and cut into cubes	160 g
Potatoes, peeled and cut into cubes	300 g
Coconut Milk	320 ml
Fish Stock	3 tbsp
Tamarind Paste	3 tbsp
Grouper Fillet	600 g
Roasted Nuts	
Salt to taste	

METHOD

Caramelize the sugar in a heated pot. Add the curry powder and stir-fry with oil, onions, garlic, lemon grass and chilli until fragrant. Add the eggplant, okra, tomatoes and potatoes. Stir-fry for just 2 minutes. Add the coconut milk, fish stock and tamarind paste and bring to a boil. Add the fish and cook until it is done. Adjust seasoning.

TO SERVE Present fish curry and vegetables in a bowl.

LEMON GRASS LASAGNA WITH ORGANIC VEGETABLES & COCONUT BECHAMEL SAUCE WITH ROASTED CASHEW NUTS



Joen Valencia-Demi *Chef De Partie*
Coral Deira, Dubai

INGREDIENTS

Bread Flour	500 g
Eggs	5
Olive Oil	_ tbsp
Lemon Grass, finely chopped	80 g
Roasted Cashew Nuts	1 tsp
Salt to Taste	

COCONUT BÉCHAMEL SAUCE

Plain Flour	150 g
Melted Butter	120 g
Coconut Milk	100 ml
Lemon Grass, Crushed	1 stalk
Salt & Pepper to taste	

ORGANIC VEGETABLES

Organic Red Capsicums, grilled & sliced	2
Organic Zucchini, thinly sliced	1
Organic Carrot, thinly sliced	1
Olive Oil	100 ml
Garlic, peeled and crushed	2 cloves
Organic Bok Choy	100 g
Organic Tomatoes, peeled, seeds & pulp removed ad chopped	250 g
Parmesan shaving for Garnishing	
Organic Cherry tomatoes, halved for garnishing	4
Stalk Lemon Grass, thinly sliced for garnishing	_

METHOD

Mix the flour and eggs. Add olive oil, lemon grass and salt. Knead and flatten to a 0.1-inch-thick layer. Cut into 12 disc measuring 8 cm/3 inches in diameter. Blanch lasagna sheets in boiling salted water.

COCONUT BÉCHAMEL SAUCE: Mix flour with melted butter over low heat and whisk until it thickens. Slowly add the coconut milk, followed by the lemon grass. Mix well and season with salt and pepper.

ORGANIC VEGETABLES: Preheat grill. Marinate the capsicums, zucchini and carrot

in olive oil and garlic. Grill the vegetables until they soften.

TO SERVE Blanch bok choy in boiling salted water. Place a layer of lasagna on a plate. Spread the chopped tomato and coconut béchamel sauce on it. Arrange a layer of grilled organic vegetables on this. Top with another sheet of lasagna. Repeat layers twice more. On the topmost layer of lasagna, finish with a topping of bok choy and Parmesan shaving. Garnish with cherry tomato and sprinkling of sliced lemon grass.



Chef Tuan Irfan Hamidon
Coral Deira, Dubai

ROASTED COCONUT CASHEW NUTS

INGREDIENTS

Groundnut (peanut) oil	15 ml
Clear honey	30 ml
Cashewnuts	2 cups
Desiccated coconut (dry unsweetened shredded)	1-1/3 cups
Fresh Red Chillies, seeded and finely chopped	2 small
Salt & Ground Black Pepper	

METHOD

Heat the oil in a wok or large frying pan and then stir in the honey. After a few seconds add the nuts and coconut and stir fry until both are golden brown.

Add the chillies, with salt and pepper to taste. Toss until all the ingredients are well mixed. Serve warm or cooled in paper cones or saucers.



SALAD OF LAMB AND PEANUT



Chef Edgar Razon
 Coral Deira, Dubai

INGREDIENTS		METHOD
Dry cellophane (bean thread) noodles	200 g	Place cellophane noodles in a bowl and cover with boiling water. Allow to stand for 4 minutes or until soft; drain.
Chilli Oil	1 tsp	
Garlic, chopped	1 clove	Heat the chilli oil in a wok or frying pan over high heat. Add the garlic and cook for 30 seconds. Add the lamb and stir for 3 minutes or until sealed. Add the snow peas and capsicum and stir fry for 2 minutes.
Tender lamb strips	500 g	
Snow Peas, shredded	150 g	
Red Capsicum, sliced	—	
Soy Sauce	3 tbsp	
Sweet Chilli Sauce	2 tbsp	Then add the soy sauce and sweet chilli and remove from heat. Toss the stir fry with the noodles, coriander leaves and peanuts. Place onto serving plates and serve with wedges of lime. Serves 4.
Coriander Leaves	— cup	
Roasted unsalted peanuts, roughly chopped	— cup	

ROCKET, CHICKEN AND PINE NUT TABOULEH



INGREDIENTS

Cracked Wheat	_ cup
Boiling water	1-1/2 cups
Oil	1 tbsp
Chicken Breast Fillet	3
Rocket (Arugula) leaves	250 g
Flat-leaf (Italian) parsley, chopped	_ cup
Mint, chopped	_ cup
Cherry tomatoes, quartered	200 g
Pine nuts, toasted	_ cup
Lemon Juice	3 tbsp
Olive Oil	3 tbsp
Cracked Black Pepper and Sea Salt	
Lemon Wedges to serve	



Chef Ali Qasem Abdo Hasan *Sous Chef*
Coral Deira, Dubai

METHOD

Combine the wheat and boiling water in a bowl. Stand for 5 minutes or until wheat has absorbed all water and is soft. Heat the oil in a frying pan over medium-high heat. Add the chicken to the pan and cook for 5 minutes on each side or until cooked through, then set aside to cool.

Place the wheat, rocket, parsley, mint, tomatoes and pine nuts in a bowl. Slice the chicken and add to the salad with combined lemon juice, olive oil, pepper and salt and toss to combine. Serve with lemon wedges. Serves 4.



HAZELNUT PRALINE CROQUANT IN A CASHEW NUT LADDLE
WITH PISTACHIO CARAMEL STICK.
SERVED ON A BED OF ASSORTED NUT CROQUANT



INGREDIENTS

Garnish
Sweet cream 100 ml
Fresh Cream 50 ml
Balance of Assorted Nuts

For the Hazel Praline Croquant
Hazelnut 100 g
Sugar crystal 100 g
Glucose 10 g
Lipid water 10 g

For the Cashew Nut Laddle
Cashew nuts (chopped) 50 g
Sugar Crystal 60 g
Glucose 10 g
Dampening water 5 ml

For the Stick
Pistachio 50 g
Sugar 60 g
Glucose 5 ml
Some water



Chef Elijah Kaserengenyi
Coral Deira, Dubai

METHOD

Proceed with the croquant by bringing the sugar to light caramel	Caramelize the hazelnut and cashewnut to mould out the laddle	Assemble on a long plate appropriately
Crush the above to brittles and fold in the cream	Add pistachio to another caramel and make a stick	

The Emirates
Salon Culinaire 2008 Briefs of the Classes for Entry –

Resume Of Classes for Entry

Class No.	Class Description
01	Practical Cake Decoration
02	Three-Tier Wedding Cake
03	Five Plates of Desert
04	Pastry Showpiece
05	Bread Loaves and Showpiece
06	Frاندises /Petites Four/Pralines/Nougatines, Etc
07	Chocolate Carving Showpiece
08	Fruit & Vegetable Carving Showpiece
09	Open Showpiece
10	Five-Course Gourmet Dinner Menu
11	Four-Course Vegetarian Menu
12	Presentation of Tapas, Finger Food and Canapés
13	New Arabian Cuisine
14	Individual Ice Carving
15	Ice Carving Team Event
16	Practical Fruit & Vegetable Carving
17	Practical Butchery
18	Emirati Cuisine - Practical Cookery
19	Traditional Arabic Mezzeh - Practical Cookery
20	Fish & Seafood - Practical Cookery
21	Australian Beef - Practical Cookery
22	Pasta - Practical Cookery
23	Gala Dinner Table Decoration and Presentation
24	The Hans Bueschkens Junior Chefs Challenge



A Member of the World Association of Chef's Societies



The Emirates
Salon Culinaire 2008 Briefs of the Classes for Entry –

Practical Pastry

Class 01: Practical Cake Decoration- SPONSORED BY PURATOS

1. To decorate a single finished cake of the competitor's choice.
2. Two-and-a-half-hours duration.
3. All decorating ingredients must be edible and mixed on the spot.
4. No pre-modelled garnish permitted.
5. Chocolate and royal icing can be pre-prepared to the basic level, e.g.. tempered chocolate can be brought.
6. Competitors must provide all ingredients including cake base, utensils, and small equipment required.
7. A standard buffet table, shared sink and shared fridge shall be provided for each competitor.
8. All cakes will be displayed until the end of the Salon and will be disposed of by the organizer.
9. Cake shall be tasted as part of judging. Judges will cut the cake.

Pastry Displays

Class 02: Three-Tier Wedding Cake - SPONSORED BY PURATOS

1. All decorations must be edible and made entirely by hand.
2. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
3. Fine, food-quality wiring is allowed for the construction of flowers and the like, but must be properly wrapped and/or covered with flower tape or paste.
4. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
5. The bottom layer of the cake must be edible.
6. Inedible blanks may be used for the two top layers.
7. Typewritten description and recipes are required.
8. Maximum area w60 cm x d75 cm. Maximum allowable total height (including socle or platforms) is 75cm.

Class 03: Five Plates of Dessert - SPONSORED BY ELLE & WIRE CREAM

1. Five different desserts, each for one person.
2. Each dessert presented singly on an appropriated plate.
3. Presentation to include a minimum of one hot dessert (presented cold).
4. Written description and typed recipes 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.

Class 04: Pastry Showpiece

1. Freestyle display.
2. Edible media, marzipan, pastillage, sugar, pulled-sugar, croquant, etc., may be used, singly or in mixed media.
3. Written description required.
4. Maximum area w90 x d75cm.
5. Exhibit can be no more than 90cm. in height including base or socle where used.



A Member of the World Association of Chef's Societies



The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 05: Bread Loaves and Showpiece - SPONSORED BY AL GHURAIR FOODS

1. Prepare and present: four types of breads (competitor's choice) and four types of breakfast pastry.
2. Bread is to be displayed with a bread showpiece. The showpiece will be included in the judging criteria.
3. Each individual to prepare his dough and bake his breads at his place of work and bring them to the competition for judging.
4. There will be an oven available for re-heating bread.
5. Types recipes required
6. Maximum area w90 x d75cm

Class 06: Friandises/Petites Four/Pralines/Nougatines, Etc - SPONSORED BY EVEN CREAM

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

Artistic Displays

Class 07: Chocolate Carving Showpiece - SPONSORED BY BELCOLADE

1. Free-style presentation.
2. No frames or supports.
3. Natural colouring allowed.
4. Minimal glazing is allowed.
5. No moulded work.
6. Maximum area: w80 cm x d75 cm.
7. Exhibit can be no more than 75cm in height including base or socle where used.

Class 08: Fruit & Vegetable Carving Showpiece - SPONSORED BY BARAKAT

1. Freestyle presentation.
2. Light framing is allowed, so long as the construction of the piece does not depend upon it.
3. Maximum area w60 cm x d75 cm.
4. Exhibit can be no more than 55 cm in height including base or socle where used.

Class 09: Open Showpiece

1. Freestyle presentation (but see Rules and Regulations for themes to avoid).
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Maximum area w90 cm x d75 cm.
4. Exhibit can be no more than 75 cm. in height including base or socle where used.



A Member of the World Association of Chef's Societies



The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Gastronomic Creations

Class 10: Five-Course Gourmet Dinner Menu - SPONSORED BY BARILLA PASTA

1. Present a plated five-course gourmet meal for one person
2. The meal to consist of:
 - A cold appetiser,
 - A soup,
 - A hot appetiser,
 - A main course with its garnish
 - A dessert.
3. Hot food presented cold on appropriate plates.
4. Food coated with aspic or clear gelatine for preservation.
5. Total food weight of the 5 plates should be 600/700 gms.
6. Typewritten description and typed recipes required
7. Maximum area w90 cm x d75 cm.

Class 11: Four-Course Vegetarian Menu - SPONSORED BY FONTERRA

1. Present a plated four-course vegetarian meal for one person.
2. Suitable for dinner service
3. The meal consist of:
 - An appetizer
 - A soup
 - A main course
 - A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatine glaze to enhance presentation is accepted).
6. Eggs and dairy products are allowed.
7. One of the courses must feature New Zealand cheese/s as its main ingredient. Such cheese/s is/are available from the organisers.
8. Total food weight of the four plates should be 600/700 gms.
9. Typewritten descriptions and recipes required.
10. Maximum area w75cm x d75cm.

Class 12: Presentation of Tapas, Finger Food and Canapés - SPONSORED BY FRENCH DAIRY PRODUCTS

1. Produce eight varieties.
2. Eight pieces of each variety (total 64 pieces)
3. Four hot varieties
4. Four cold varieties
5. Hot food presented cold
6. Food coated with aspic or clear gelatine for preservation
7. Presentation on suitable plate/s or platter/s or receptacles.
8. Eight pieces should correspond to one portion.
9. Name and ingredient list (typed) of each variety required.
10. Maximum area 60cm x 80 cm.



A Member of the World Association of Chef's Societies



The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 13: New Arabian Cuisine

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

Practical Artistic

Class 14: 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. A non-slip mat is mandatory.
5. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
6. The use of power tools is forbidden but competitors may use hot air guns and cleaning irons.

Class 15: 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. A non-slip mats is mandatory.
6. 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 destroyed by the organizers.
7. The use of power cutting tills is forbidden but competitors may use hot air guns and cleaning irons.

Class 16: Practical Fruit & Vegetable Carving - SPONSORED 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.



A Member of the World Association of Chef's Societies



The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 17: Australian Dressed Lamb - Practical Butchery - SPONSORED BY MLA

1. Prepare a whole, fresh, dressed lamb carcass into various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice.
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
4. Meat and Livestock Australia will supply the dressed lamb for this class.
5. Each competitor will have one banquet table (supplied by the organisers) on which to work.
6. No power tools permitted.
7. Competitors to supply their own:
 - Tools and knives
 - Twine or netting
 - RED cutting boards (this is a municipality requirement and will be strictly enforced)
 - Garnishing
 - Display trays
 - Sundries
8. Time allowed: two hours
9. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
10. Cuts required by the organisers are:
 - a) Neck slices or Neck boned.
 - b) 1 x shoulder, boned and rolled, tied or netted ready for roasting.
 - c) 3 pieces shoulder chops.
 - d) Spare ribs.
 - e) 1 x 8 rib Frenched rack.
 - f) Mid-loin chops from a short loin
 - g) 1 x Loin – eye.
 - h) 1 x Tunnel-boned leg tied or netted for roasting.
 - i) 1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.



A Member of the World Association of Chef's Societies



The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Notes on the Practical Cookery Classes

These notes pertain to all practical cookery classes. They should be read in combination with the brief of the class entered.

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

1. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
2. All dishes are to be served in a style equal to today's modern presentation trends.
3. Portion sizes must correspond to a three-course restaurant meal.
4. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
5. In some cases, the organisers will supply the plates (which must be used) in other cases competitors are required to bring their own bowls/plates. For clarification, see the brief of the class entered.
6. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline.
7. Competitors are to provide their own pots, pans, tools and utensils.
8. The judges will check appliances and utensils for suitability.
9. The following types of pre-preparation can be made for the practical classes:
 - Vegetables/fungi/fruits; washed & peeled – but not cut up or shaped.
 - Potatoes washed and peeled – but not cut up or shaped.
 - Onions peeled out but not cut up
 - Basic dough can be pre-prepared.
 - Basic stocks can be pre-prepared.
 - Basic ingredients may be pre-weighed or measured out ready for use.
 - Fish may be scaled and filleted and the bones cut up.
 - Meat may be de-boned and the bones cut up.
10. No pre-cooking, poaching etc. is allowed.
11. If a farce is to be used for stuffing, filling, etc., at least one of the four portions must be prepared in front of the judges to show the skill.
12. 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.
13. Typewritten description and recipes are always required. Sometimes, two copies of the recipe is required.



A Member of the World Association of Chef's Societies



The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Practical Cookery

Class 18: Emirati Cuisine - Practical Cookery.

This class is designed to highlight the indigenous cuisine of the United Arab Emirates. The aim is to have it recognised as a cuisine in its own right, the presentation of which can be adapted and updated to reflect the changes and modernisation fast taking place in the country. The food presented must use authentic flavours and ingredients traditionally used in Emirati cuisine; however dishes are to be presented in a style to suit a modern restaurant service.

1. Prepare and present, within one hour, four identical individually plated main courses, using fish, chicken, beef or lamb as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. The organisers will provide white plates with a diameter of 31cm for presenting the main courses. These are the only plates that are allowed to be used.
4. Typewritten description and recipes are required.

Class 19: Traditional Arabic Mezzeh - Practical Cookery.

1. Prepare and present, within one hour, three varieties of hot mezzeh and three varieties of cold mezzeh.
2. Total mezzeh to be sufficient for 4 persons.
3. No more than one of the following four varieties is allowed to be presented Hommous, Moutabel, Tabouleh, Fatouche.
4. The style of each variety of mezzeh can be that of any of the following countries:
 - Lebanon
 - Syria
 - Jordan
 - Morocco
 - Egypt
 - Tunisia
5. Dishes must represent a variety of cooking methods.
6. Two Portions of the mezzeh will be served in the public restaurant; the other two portions will go for judging.
7. No ready made products are allowed.
8. Sauces must be assembled and finished at the competition.
9. Competitors are to provide their own mezzeh bowls.
10. Extra points will be awarded for new style/innovative and creativities in the mezzeh without losing the authentic flavour of the dish.
11. Typewritten description and recipes are required mentioning the country of origin of each dish.

Class 20: Fish & Seafood - Practical Cookery - SPONSORED BY MITRA'S INTERNATIONAL

1. Prepare and present, within one hour, four identical individually plated main courses, using fish and/or seafood as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. Dishes must be presented on individual plates with appropriate garnish not exceeding 200g total food weight excluding sauces.
4. The organisers will provide white plated with a diameter of 31cm. for presenting the main-course. These are the only plates that are allowed to be used.



A Member of the World Association of Chef's Societies



The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 21: Australian Beef - Practical Cookery - SPONSORED BY MLA

1. Prepare and present, within one hour, four identical individually plated main courses, using Australian beef as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. The organisers will provide white plated with a diameter of 31cm. for presenting the main-course These are the only plates that are allowed to be used.
4. Typewritten description and recipes are required.

Class 22: Pasta - Practical Cookery - SPONSORED BY BARILLA

This is a new class for 2008. Chefs are challenged to be as creative and innovative as possible. The judges will be looking for imaginative recipes and use of ingredients. Most importantly, they will be looking for great taste. The judging process will be in line with WACS guidelines. Special plates will be provided for presentation of this class so as to add to the visual flair of the dishes created by the competitors.

1. Prepare and present, within one hour, 2 plates each of three different pasta main-courses, using Pasta products as supplied by the organizers.
2. The 1st main course to be presented 20 minutes from the start of the competition, the 2nd main course to be presented 40 minutes from the start of the competition and the final 3rd main course to be presented 60 minutes from the start of the competition.
3. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
4. The organisers will provide white plates with a maximum diameter of 31cm. for presenting the pasta dishes. These are the only plates that are allowed to be used.
5. Typewritten description and two copies of each recipe is required.

Class 23: Gala Dinner Table Setting and Decoration - SPONSORED BY CHURCHILL

1. Each service team to comprise three persons.
2. To prepare and present a table laid for ten people.
3. To lay the table – for a four-course meal with appropriate flatware, chinaware, glassware, linen, etc.
4. Table to include a freestyle centrepiece that must be assembled at the competition.
5. Competitors to provide all necessary equipment: including tables and chairs.
6. The tables will remain in the main concourse for the duration of the Salon Culinaire.
7. After judging, competitors may feature the logo of their hotel as part of the table decoration.
8. Entry fee for this class is Dhs.200 per team.

The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 24: Hans Bueschkens Junior Chefs Challenge - SPONSORED BY CUSTOM CULINARY

Organisers

WACS 2008 Congress Committee of the Emirates Culinary Guild.

The Competition Concept

This is a practical cookery competition for entry by a single individual.

Each entrant is to produce a three-course meal for six people.

The day before the competition starts, a basket of ingredients will be displayed to the entrants.

There will then be a short seminar itemising and explaining the ingredients.

After the seminar, the entrants will have one hour in which to write-out a menu to consist of: a starter, a main course (with appropriate sauces, starch and minimum two vegetables) and a dessert.

The entrant will submit the menu to the organisers.

On the day of his/her competition slot, the entrant will produce the food for the menu submitted.

Venue and Dates

The competition will be held at the kitchens of the Emirates Salon Culinaire at the Dubai International Convention and Exhibition Centre.

Date: Wednesday, February 27th 2008.

Time: 0730

Eligibility

Any junior chef whose application is endorsed by his Executive Chef is eligible to participate.

Registration

Competitors must complete registration by 31st January 2008.

Competition Rules and Regulations

Timing

The time allowed for the competition, including preparation and serving, is 3.5 hours.

The first course is to be presented 2hrs 50mins after the competitor has been started.

The main-course is to be presented 3hrs 10mins after the competitor has been started.

The dessert is to be presented 3.5 hrs after the competitor has been started.

Resources

Competitors may bring recipe-cards, books, or laptop computers to aid them in their work.

Each contestant will have a kitchen equipped with heavy equipment.

Hygiene chemicals and utensils will be provided.

Uniform plates will be supplied. The plates will be round, white in colour, of various sizes up to a maximum of 32cm in diameter.

Competitors Must Bring

All pots, pans and utensils required. Personal knives and equipment: cutters, nozzles, forms, mats, templates, etc.

Entry Fee

There is no entry fee for this competition.



A Member of the World Association of Chef's Societies



A Member of the World Association of Chef's Societies



Note: Please read the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead loss of marks or complete disqualifications.

Hygiene

Hygiene is of paramount importance throughout the whole of the salon culinaire. Bad hygiene practice by competitors will result in their disqualification. A professional food-safety company has been engaged to oversee all aspects of hygiene practice at the competition. Additionally, it is quite possible that Dubai Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete. Be careful with your production; storage; carriage and reconstitution hygiene practices.

The Secretariat:

- 1. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the Emirates Salon Culinaire 2008 (ESC 2008).
- 2. ESC2008 is governed by and construed according to the rules of the organisers. The organisers have sole authority to adjudicate on any matters pertaining to ESC2008.
- 3. An entrant's acceptance of participation in ESC2008 shall be construed as confirmation of his/her undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of ESC2008.
- 4. The address of the ECG for all correspondence, payments and inquiries referencing The Emirates Salon Culinaire 2008 is: The Emirates Culinary Guild, PO Box 71963 Dubai, United Arab Emirates. Tel: + (9714) 3403128. Fax:+(9714) 3473742. Email: theguild@emirates.net.ae

Competition Entry:

- 5. The Emirates Salon Culinaire will run from February 24th to 27th , 2008.
- 6. Participation in ESC2008 is open to (any one) professionally employed in the preparation of food.
- 7. Unless the organisers specifically mention a class as being a team event, all classes at (ESC2008) are for entry by a single competitor.
- 8. A competitor may enter as many classes as he/she wishes, but is restricted to one entry per class.
- 9. The entrance fee is Dhs.100 (AED. One Hundred) per person per class, unless otherwise stated in the Rules and Regulations or the Class Briefs.
- 10. Fees must be submitted along with completed entry forms: by way of cash, cheque or banker's draft made payable to The Emirates Culinary Guild.
- 11. A completed entry-form should accompany the entrance fee. Completed photocopies of the form or details on a company letterhead are acceptable as an entry.
- 12. Completed entry-forms or letterheads must be endorsed by the Head of Department or General Manager of the establishment concerned.
- 13. Due to lack of space in live cooking, entry will be restricted to 5 entries per class per hotel on a first come first paid basis.
- 14. No entry will be confirmed unless the appropriate fee has been paid. Entries will be accepted strictly on a first-paid-first-confirmed basis.
- 15. The Closing date for receipt of completed entry forms and fees is 30th December 2007.

Access to the Venue:

- 16. The venue for ESC2008 is hall no. 8 at the Dubai World Trade Centre Exhibition Centre.
- 17. The entrance to the salon is at the rear of hall no. 8.
- 18. Competitors and helpers must access the salon through the goods entrance at the rear of exhibition hall no. 8. The gate will be signed ESC2008 Competitors.
- 19. Access to the preparation area begins at 0700 each day.
- 20. Registration of exhibits commences at 0700 each day.
- 21. On the first day (24th Feb) the morning entry might be delayed due to security checks by Dubai Police. Allowances will be made to competitors to make up for any time delays suffered.

Salon Marshals

- 22. A Marshal-at-arms will be recognisable by a badge displaying the logo of the Emirates Culinary Guild and the legend ESC2008 Marshal.
- 23. Marshals are charge with ensuring that the rules and regulations of ESC2008 are observed by all concerned.
- 24. Competitors, helpers and visitors are all obliged, without question to cooperate with the marshals at all times.

Competitors and Helpers:

- 25. Each contestant is allowed one helper to assist him/her with carrying equipment. No other help is allowed to a competitor within the preparation area.
- 26. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
- 27. A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.

- 28. If a competitor is incorrectly dressed whilst at ESC2008, his/her exhibit will not be judged.
- 29. If a helper is incorrectly dressed he/she will not be admitted to the exhibition.
- 30. Competitors must not wear any logo, mark or identifying colour, except those supplied by the organisers.
- 31. Helpers must not wear any logo, mark or identifying colour, except those supplied by the organisers.
- 32. Logos, marks and identifying colours provided by the organisers must be worn by the competitor in the position indicated to him/her by the organisers at the time of registration.
- 33. Logos, marks and identifying colours provided by the organisers must be worn by a helper in the position indicated to him/her by the organisers at the time of registration.
- 34. Competitors and helpers must enter with exhibits through gate no. 8 at the rear of the exhibition halls and attend at the organisers' registration booth to complete registration formalities.
- 35. A competitor entered in a practical competition must register at least 15 minutes before the commencement of the competition.
- 36. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.

Exhibits:

- 37. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.
- 38. Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public.
- 39. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
- 40. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
- 41. It is forbidden to depict religious, nude or political themes in an exhibit.
- 42. All exhibits must be suitable for presentation as a decorative item in a family restaurant setting.
- 43. An exhibit must not carry any logo, label or mark of identification. However, a competitor or his/her helper must be able to identify his/her exhibit if required.
- 44. Each competitor is responsible for his/her own exhibit and should ensure that it is available in its proper place for judging on the day and time specified.
- 45. Exhibits to be judged must be registered and in place by 09:00 hrs.
- 46. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the salon area.
- 47. Finished exhibits must be placed in the position indicated by the organisers.
- 48. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
- 49. A competitor must leave the judging area as soon as his/her exhibit is in place or when instructed by the organisers, whichever is the sooner.
- 50. No competitor or anyone from his/her establishment is allowed to approach or speak with or at a judge without the express permission of the organisers.
- 51. Unless otherwise instructed by the organisers, competitors must remove their exhibits at 19:00 hrs.
- 52. An exhibitor may, at the discretion of the organisers, be requested to move his/her exhibit to a separate enclosure to remain for part, or for the duration, of the exhibition.
- 53. Failure by a competitor to register or exhibit at the specified time could result in disqualification.

Awards:

- 54. Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
- 55. The decision of the judges is final and each competitor is required to abide by it without comment.
- 56. Certificates and medals will normally be presented at 18:00 each day. This may change according to circumstance.
- 57. Any medal or certificate that is not accepted by the competitor or his/her helper at the presentation ceremony for that day will be forfeit, unless prior arrangements are made with the organisers.
- 58. A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates

International Buffet – Team Event

- Entry to this class is by invitation only.
- Invitees are provided with a copy of the class brief.

Table Lay-Up and Decoration Competition

- There is a competition designed to challenge service teams in the presentation and decoration of a gala dinner table.
- Each service team should comprise three individuals of any age or rank.
- Set up of the tables can be done from 0700 to 1200 each day.
- A type sheet (three copies) detailing the theme of the table must be available to the judges.
- Each team is to have its tables ready for judging at 1200, failure to do so may result in their tables not being judged.

Copyright:

- 59. All exhibitors and competitors at ESC2008 assign all rights concerning videos, photographs, menus, recipes, exhibits, sound recordings etc. to the Emirates Culinary Guild.

Disclaimer:

- 60. The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event.
- 61. The organisers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
- 62. The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods or personal effects.

IFFCO

IFFCO is a United Arab Emirates based business house, which manufactures and markets a well integrated range of mass-market consumer products. Since its inception in 1975, IFFCO's history has been one of consistent and successful growth. IFFCO brands now enjoy the confidence and preference of consumers in over 80 country markets all over the world.

Our vast experience and production facilities in Edible Oils and Fats at UAE, Egypt, Malaysia and Pakistan provides a ready platform to develop and market a range of tailor made Specialty Fats, Shortenings and Margarines. Extra Virgin Olive Oil has also been added into the portfolio.

IFFCO operates a modern, world-scale grain flour milling which produces a complete range of Wheat Flours, Semolina and Animal Feed grade products.

IFFCO has a complete product portfolio of Crackers, Dry/Sweet, Cream/Sandwich, Filled Cookies and Wafers as well as Real Potato Chips & Sticks, Potato Pellet and Extruded Corn & Popcorn.

Leveraging its large presence in the AGCC's flour milling sector, IFFCO formulates, produces and markets a range of Bakery Pre-Mixes and Ingredients. We extend our foodservice range to frozen foods like Croissants, Muffins and Breads.

We produce Chocolate and Confectionery using the latest processes, conforming to stringent quality standards at our state-of-the-art plant in Dubai.

IFFCO produces a comprehensive range of Pasta products and Instant Noodles. Our Ice Creams and Frozen Desserts manufactured in our modern facilities in Sharjah are universally popular.

Processed Meat and Seafood products are manufactured under stringent quality standards.

From our Ultra-modern plants in Al Ain, UAE, IFFCO quenches consumer's thirst with a delectable range of UHT Juices, Milks, Flavoured Milks and Drinks. The same plant also produces a selection of Mayonnaise, Ketchup, Dressings and other Sauces to suit the local and international taste.



MR. Sudhaka Gupta, Director, International Business Development, International Food Stuffs Company, receiving the certificate of membership from ECG president Chef Uwe Micheel

IFFCO has set-up a state-of-the-art Egg Farm in UAE.

Our range of Toilet Soaps, Soap Noodles, Hair Care products, cleaning and Toiletry products manufactured at our Dubai plants meet growing consumer and institutional needs. Packaging materials are also produced by IFFCO including Corrugated boxes, PVC compounds and PET Pre-Forms.

IFFCO's quest for quality extends to its dealings with business associates, suppliers and consumers. Prompt and courteous response to queries, strict and adherence to commitments and formal grievance settlements programmes form the core of our value based quality package. Quality programmes at our principal manufacturing locations conform to the HACCP program, ISO 9000 code along with BRC certification and have adopted detailed TQM practices.

Our dedicated and extensive R&D carries out fundamental R&D into products, raw materials and production processes. All the manufacturing companies within IFFCO Group have the resources to carry out research and development for their individual export market. The combination of dedicated and competent staff, global presence, strong companies with extensive knowledge and expertise which is continuously updated by investing heavily into R&D is the guarantee of IFFCO group remaining at the forefront of in all targeted business segments across the globe.



Läderach

Pure delight from Switzerland



Mr. Markus Greminger, Service Professional, and his colleague at Confiseur Läderach AG Chocolatier Suisse, receives the membership certificate from Chef Uwe Micheel, President, ECG, on behalf of his company

The Läderach Family has been working as a baker and confectioner for a number of generations. As a young, enterprising confectioner, Rudolf Läderach rented an old bakery to make chocolate specialties in 1962. Shortly afterwards, he pulled off a masterstroke by inventing the hollow truffle shell. This patented invention – which made things a lot easier for thousands of fellow professionals – improved the quality of truffles and simplified production. According to the maxim „Delight in quality“, the innovative chocolate maker gradually expanded his range of products with handmade creations.

Craftsmanship acquired over decades combined with cutting edge

technology forms the basis for a unique, innovative variety of Läderach products on the global market. Confiseur Läderach AG uses only the best and finest ingredients for its products – like the most exquisite Swiss chocolate coating, hazelnuts from the Piedmont region in Italy or walnuts from Grenoble in France.

This philosophy lives on in Jürg Läderach, son of the company's founder. An impressive family business, which is regarded as the leading manufacturer of the finest artisan confectionery specialties in Switzerland, is thriving nowadays in the midst of the Swiss Alps with some 200 employees.



Seascope

International General Trading LLC



Mr. Christian Frenot, Partner, Seascope, receives the membership certificate from Chef Uwe Micheel, President, ECG, on behalf of his company

SEASCOPE International General Trading LLC is dedicated in supplying a wide range of the finest foods from the best suppliers around the world. Our mission is to strive to exceed expectations of Master Chefs, to ensure reliability and efficiency of supply, to provide professional culinary advice, to excel in customer relations.

Seascope is a partnership between Ibrahim Rasheed, founder and owner of Fantasy Pvt. Ltd. of the Maldives, and Master Chef Christian Frenot, an internationally recognized French Chef. Since its inception in 2005, Seascope has continued to transact business in importing and exporting a wide range of food products and is now targeting Dubai

local market too.

Seascope engages in supplying best known quality of chocolates in the world, Yves Thuriès 'meilleur ouvrier de France', frozen fruit puree with premium 'la force du fruit' quality but competitive price, Andros. Seascope provides the highest quality of meat and bakery pastry ingredients as well.

Seascope continues to research, learn and obtain feedback from our customers to stay on the leading edge of gourmet food.



Winterhalter

Middle East BFC



Mr. Joachim Dandja, Regional Manager, Winterhalter Middle East BFC, Commercial Dishwashing systems, receives the membership certificate from Chef Uwe Micheel, President, ECG, on behalf of his company

Winterhalter Gastronom is Europe's leading warewashing manufacturer. We are a family-owned company, founded in 1947 by Mr. Karl Winterhalter. We design and manufacture efficient warewashing systems for the catering and hospitality industry. Dishwashing systems by Winterhalter are the best available. Our machines are entirely manufactured in Germany and Switzerland. We provide our customers with a reliable and effective service, before, during and after sale. There are Winterhalter subsidiaries in 20 countries and we work with qualified partners in more than 50 other countries.

Winterhalter Middle East BFC, founded in 2006, is giving support to all our regional partners, providing its own technical service back-up and having an extensive stock of parts locally available.

Winterhalter's philosophy is to provide customers with reliable,

efficient machines that also save time and money. Our latest models use new technologies to save water, detergent and energy, making them environmentally friendly.

Quality is particularly important to us because only by providing the highest quality can we ensure that our customers and partners trust in us. This has been confirmed for us by an independent third party as we have received ISO 9001 certification. But this would be impossible without permanent quality control and a quality management system.

Our product ranges are:

- Undercounter glasswashers
- Hoodtype dishwashers
- Rack conveyor dishwashers
- Water treatment solutions
- Undercounter dishwashers
- Utensil washers
- Flight type dishwashers

winterhalter

Ours is a green world
with a touch of orange, peach, strawberry, cherry...



Barakat Quality Plus,
P.O. Box: 48989, Dubai - U.A.E.
Tel.: +971 4 8802121,
Fax: +971 4 8802122.
E-mail: bqp@emirates.net.ae

Barakat Vegetables & Fruits Co.,
P.O. Box: 11206, Dubai - U.A.E.
Tel.: +971 4 3335666 / 3202828,
Fax: +971 4 3335665,
E-mail: bvfc@emirates.net.ae



Amber



THE EMIRATES CULINARY GUILD

Application for Membership

Date of Application: <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>		
Family Name: (Mr./Ms./Mrs.)		
First Name/s:		
Nationality:	Civil Status:	Date of Birth: dd/mm/yy
Name of Employer:	Address in Home Country:	
Work Address:	Tel:	
Web Address:	Email:	
Telephone Office:	Professional Title:	
Fax Office:	Type of Membership Required: (Please tick one)	
Tel. Home:	Corporate <input type="checkbox"/> Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
Fax Home:		
Email:		
Declaration to be Signed by all Applicants I wish to join the Emirates Culinary Guild. I have read the ECG Constitution and By-laws. I agree to be bound by the requirements of the constitution. If elected, I promise to support the Guild and its endeavors, to the best of my abilities. Signed:.....		
Proposed By:	Sig:.....	
Seconded By:	Sig:.....	
FOR OFICIAL USE ONLY		
Remarks:		
Payment received?		
Certificate Given.	Pin Given.	Medal & Collar Given
Approved President.....	Approved Chairman.....	
Fees: Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation). Dhs: 350/= joining Includes certificate; member-pin, member medal and ECG ceremonial collar. Dhs: 150/= per year thereafter. Junior Members: Chef de partie or below Dhs: 50/= membership valid for duration of member's stay in UAE. Includes member-pin and certificate.		





Your Professional
FOOD & BEVERAGE Partner

Nestlé Dubai LLC / FoodServices PO Box 52185 AlQuoz Dubai UAE
Tel: (+971) 4 4088107 Fax: (+971) 4 3410159 E mail: nfs.orders@ae.nestle.com