

SEPTEMBER 2010

GOURMET

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SURPRISE WIN

Middle East Junior Chef of
the Year Rumesh Fernando
reveals his strategy



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FROM THE *President's station*

Dear Fellow, Colleagues, Ladies and Gentlemen,

To begin with, I hope everyone had a relaxing summer break.

I am sure many of you were waiting for this issue to see all the pictures from what I think was a fantastic Middle East Junior Chef of the Year 2010. If you are not sure where your closest collection point is, just call Josephine in the Guild Office to find out where to get your extra copy.

For the JCY'10, I need to say thank you. First, to the competitors for all the hard work, training and effort you have put in. Congratulations to every medal winner, as well as to those who did not win this time. But I am sure it was still a learning experience, providing valuable lessons from your own shortcomings as well as those of your colleagues.

As I mentioned to many of you in person at the Burjuman Center, it's time now to start planning for the Salon Culinare 2011. All info and classes will be soon available on the ECG website.

A big thank you to the team from Burjuman Center for the good location and their support. I also want to express my thanks to Mrs. Laila Suhail and the DSS Team, as well Anil Kumar and the team from Impressario

I don't want to forget our sponsors - Convotherm, Electrolux, Iffco Ingredients and Noor Oil, US Meat



Export Federation through AMFI, Mitras Seafood and Kenwood through Jashanmal and Churchill China.

And a big thank you to the Hotel's that hosted our judges - the Dusit Princess, Coral Deira, Al Khoury Apartments, Millennium Airport and Coral Boutique hotel.

Of course, the event would not be the same without Josephine, Alen and all the marshals and helpers.

Also, please take a moment to look at the Friends of the Guild pages and see all the corporate members who support the guild. Also, please take a look at the profiles of our corporate members in the issue.

At this stage, I would like to thank all our supporters who are with us through this difficult market situation, and I hope that all our businesses will recover very soon.

Thanks to the team from the Radisson Blu Dubai Deira Creek Hotel for hosting our July meeting. It was the last before the summer break.

Culinary regards,

Uwe Micheel

President of Emirates Culinary Guild

Director of Kitchens

Radisson Blu Hotel, Dubai Deira Creek

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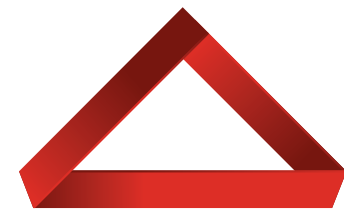
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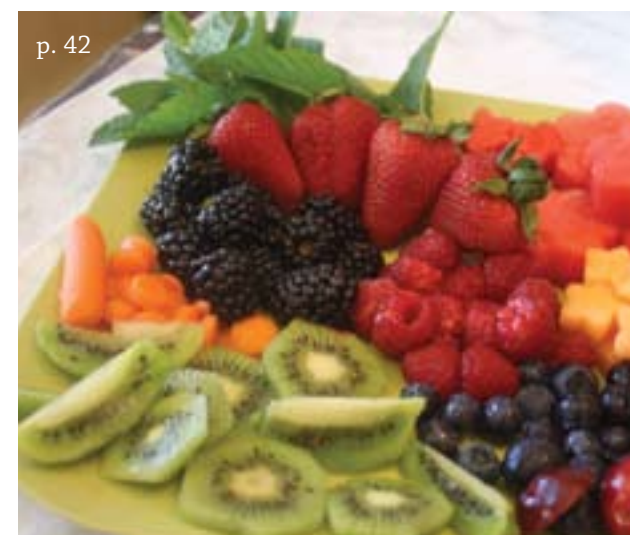
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RISING HIGH

Middle East Junior Chef of the Year, Rumesh Fernando,
reveals what it takes to make it to the top.

Tasneem Abdur-Rashid



Winning the coveted 'Junior Chef of the Year' award is every Junior chef's dream, and Rumesh Fernando, Commis Chef at the Radisson Blu hotel, Dubai Deira Creek, was no exception.

Born in Colombo, Sri Lanka, the young Commis first entered the Emirates Culinary Guild's Middle East Junior Chef Awards in 2008, where he participated in the four-plated appetizer category. After walking away with a gold medal for his version of a fresh, seafood salad, cantaloupe consume, crab cake and chicken terrain, Chef Rumesh's thirst for competition had officially been whetted.

In 2009, he participated in two categories, and was disappointed to receive bronze medals for his efforts. Last year's disappointment, together with meeting some of the most talented junior chefs in the region during this year's competition, led Chef Rumesh to believe he had little or no chance of winning the title.

The judges, however, obviously had more confidence in his ability to conceptualise and deliver mouth-watering and aesthetically pleasing meals, and awarded him with a gold medal for the infamously difficult five-course gourmet category, and two silver medals for the live cooking (fish), and live cooking (beef) categories. The total marks awarded to him pushed him ahead of his peers and earned him the title of Middle East Junior Chef of the Year.

Although the win was unexpected for the unassuming chef, it comes as no surprise

that his competition dishes caused such a stir. For the five-course gourmet menu, Chef Rumesh cooked a spicy smoked pumpkin soup with cream cheese and chives stuffed ravioli; peppered duck breast with pan fried foie grass set on a crunchy, nutty biscuit with orange sauce and onion jam; succulent seared yellow fin tuna served with tangy raspberry mayonnaise, sour cream and crazy fruits; a combo of a deliciously tender mini steak with pistachio crusted lamb loin, served with sautéed vegetables and boiled potatoes; and for the finale, pain de bitter chocolate mousse with creamy, soft layered cake and rich vanilla ice cream and fresh peach.

"The five-course gourmet menu is actually a show piece," Chef Rumesh reveals as he explains why he chose to cook what he did. "Therefore, although the judges will check the recipes to make sure everything has been prepared in the correct manner, what matters more than anything is presentation. After all, they won't actually taste it to make sure it tastes as good as it looks, which is why, for this category, I put a lot of effort in creating a menu that was aesthetically beautiful to look at."

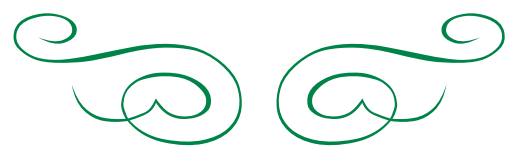
He further explains that he chose colours that complemented each other, such as the deep orange pumpkin consume couple against the cream cheese ravioli, or combinations that provided a start contrast, such as the rich raspberry against the tuna, or the bitter chocolate against the vanilla ice-cream, with the brightly coloured peach adding another depth to the colours.

"I wasn't just about the way it looked



though, I later realised," Chef Rumesh admits with a sheepish smile. "The judges wanted to make sure that it was cooked correctly, and that I hadn't just cooked it quickly to seal the meat and make it look tender without actually cooking it properly. As soon as they did that, I was certain that I had lost my chance of winning as I thought I had done something wrong."

BASED ON HIS FATHER'S ADVICE AND HIS UNCLE'S INSPIRATION, CHEF RUMESH DECIDED TO GIVE HOTEL SCHOOL A GO



However, he clearly did something right as he was awarded with a gold medal for his creative concoctions.

For the live beef category, Chef Rumesh rustled up a maple-glazed roulade and a juicy beef burger stuffed with mature cheddar cheese, together with simple sautéed vegetables and creamy mashed potatoes on the side, and for the fish, salmon poached perfectly and slowly in herb oil and vanilla flavoured star anise.

"After seeing the calibre of the chefs who were competing, I knew I had to be

extremely creative in order to differentiate myself from the others," he explains. "Some of the chefs from the newer hotels were using scientific techniques and creating foam or smoke, but I decided to go for a more traditional approach and let the ingredients do the talking."

The salmon, for example, took Chef Rumesh 50 minutes to poach, and he had only an hour to cook the entire meal and to do the plating.

"I won two silver medals for the live cooking contests, so I suppose the extra time was definitely worth the extra effort," he says with a shrug.

In fact, Chef Rumesh's entire cooking style is about taking the time to let the ingredients manifest into gastronomical wonders. He believes in preparing simple food in simple ways, without over complicating them with too many ingredients, and letting the few ingredients speak for themselves.

"I've always enjoyed cooking," he explains. "When I was young, I would come home from school and willingly help my mother in the kitchen."

However, the young Rumesh never really considered cooking as a profession, until his father mentioned it to him in passing, citing Rumesh's uncle, a successful Executive Chef in the U.S, as an example of the kind of future Rumesh could lead.

Based on his father's advice and his uncle's inspiration, Chef Rumesh decided to give hotel school a go, and he knew from the moment he entered a professional kitchen





that he had made the right choice. He loved everything about working in a kitchen, from the pace, the fragrances, the sounds, the colours, and of course, the cooking. And so, after completing the course, he spent three years in various hotels in Colombo, gaining as much experience as possible, before deciding his next move.

ALTHOUGH THE WIN WAS UNEXPECTED FOR THE UNASSUMING CHEF, IT COMES AS NO SURPRISE THAT HIS COMPETITION DISHES CAUSED SUCH A STIR



When his old neighbour and friend, who had moved to Dubai, told him about a position at the Radisson Blu, he felt more than ready to take on the challenge. "I've been with the Radisson Blu ever since," he says with a smile. "I joined as a second commis, right now I'm a first commis and I'm expecting to be promoted to demis chef very soon."

So what exactly is the secret to Chef Rumesh's success, aside from practicing every day for a month with almost no sleep just before competitions?

According to him, being good a chef is

about cooking from the heart. It's not about winning contents, although competing does encourage you to be the best you can be. Rather, it is about creating good food with soul.

"Whenever I make anything, I imagine I'm cooking for my mother. And I know it will be fabulous."

He is also extremely dedicated. Not only does he work a minimum of nine hours in the kitchens at work, but he also chooses to spend his three hour break in between shifts visiting his colleagues in other kitchens and offering a hand, all the while refining his techniques and learning new skills.

"I never tire of working in the kitchen," he admits almost ruefully. "Every day is a challenge. We get new guests requesting new things, and it's up to us to sense what they want and make them happy."

However much he loves working in a kitchen, Chef Rumesh does admit that there is one kitchen he hopes he will never have to step foot in, and that is the one that belongs to the notorious Gordon Ramsay.

"I am definitely inspired by him, but I hope I never have to work for him!" he admits candidly. "I do admire him though, and I hope that I too am able to have my own restaurant one day."

With his passion, dedication, and of course, sheer talent, we're certain that Chef Rumesh will definitely achieve all that he endeavours. After all, it's not every day that a young chef from Sri Lanka can say that he's been named the Middle East's Junior Chef of the Year. 🏆

ONE FOR THE JUNIORS!

As the annual Junior Chef of the Year 2010 drew to a close, it was a scene of great joy, great triumph, and even great disappointment for some. But the one feeling that tied it all together was hope – that there will be a next time to do better, be better, cook better. Gulf Gourmet brings you the highlights, the trials, and the triumphs.





THE JUNIORS
WERE HARD AT
WORK CREATING
STUNNING DISPLAYS
AND WHIPPING UP
DELICIOUS DISHES,
HOPING TO CREATE
THAT PERFECT
COMBINATION THAT
WOULD WIN THEM
THE COVETED GOLD







EXHIBITING GREAT PRIDE IN THEIR CREATIONS, THE PARTICIPANTS ALTERNATED BETWEEN WAITING EAGERLY FOR THE JUDGES FEEDBACK TO COLLAPSING IN EXHAUSTION. BUT EVERYONE AGREED THAT THE TENSION AND WAITING WAS WELL WORTH IT ONCE THE JUDGES PROVIDED VALUABLE INSIGHTS INTO WHAT COULD BE DONE BETTER





PARTICIPANTS
WERE A PICTURE OF
CONCENTRATION
AND DEDICATION
WHEN AT WORK,
EVEN AS THEIR
FRIENDS, FAMILIES
AND COLLEAGUES
LOOKED ON WITH
ENCOURAGEMENT







MEDALS, MEDALS AND
MORE MEDALS. THE
SHEER NUMBER OF
PARTICIPANTS WAS
DAUNTING, BUT THE
JUDGES HAD TO MAKE
THEIR DECISIONS, AND
THE LUCKY MEDAL
WINNERS WALKED AWAY
WITH PRIDE





AS THE FINAL TROPHY WINNERS WERE DECLARED, EVERYONE WALKED AWAY WITH SOMETHING – THE WINNERS WITH ACCOLADES, THE OTHER PARTICIPANTS WILL EXPERIENCE AND GUIDANCE, THE MARSHALS WITH THE JOY OF AN EVENT WELL DONE, AND THE JUDGES WITH AWE ABOUT THE FACT THAT THE QUALITY OF ENTRIES GETS BETTER WITH EVERY PASSING YEAR. ALL THE INGREDIENTS FOR A SUCCESSFUL EVENT



LOOKING TO THE EAST

Filipino cuisine is a unique melting pot of European and Asian influence. *Unilever Foodsolutions* shares some facts about this unique cuisine.

It is said that the people behave more like Latin Americans rather than Asians because of the food and culture. Filipino cuisine has a good mix of strong garlic flavours used in frying, braising and in most cooking methods, while the people are friendly and familial. Eating together is a must while cooking well is a source of pride.

Four steps to understanding Filipino cuisine:

HISTORY:

Malays - one of the first inhabitants of the islands. They introduced farming and cultivation of rice and rootcrops.

Chinese - came to the Philippine shores to trade. They introduced some of the ingredients that we cannot do without even until today: noodles, soy sauce and even the cooking method of stir-frying.

Spanish - They ruled the country for more than 300 years. These Spaniards came from the Mexican Galleon Trade, thus making the flavours more Mexican Spanish rather than from mainland Spain. They introduced tomato-based dishes, vinegar and the use of spices.

Americans - They freed us twice from the Spaniards and the Japanese, thus making an even stronger influence in our food until today. The

concept of sandwiches, ice cream, fried chicken all came from Uncle Sam.

TASTE:

FILIPINOS have a strong preference for salty, sour and slightly sweet taste. Soy sauce and vinegar remains to be popular condiments. Tamarind and vinegar are used as souring agents. They also like a strong, fragrant aroma and taste of garlic.

EATING HABITS AND STAPLES:

It is a long standing fact that Filipinos eat at least 5 times a day - breakfast, morning break, lunch, coffee break, dinner or supper. Rice is a main staple and eaten with almost anything.

2 POPULAR DISHES:

SINIGANG - said to be the national dish of the country. It is a soupy dish with a souring agent (usually tamarind) and can be cooked with prawns, fish, beef or any protein.

ADOBO - any meat or protein sometimes even vegetables simmered with garlic and a good mix of soy sauce and vinegar.

These 2 dishes are common items everyday and each major region have their own versions.

Here we share with you two other popular recipes usually served during celebrations. Enjoy cooking!



FIESTA LAPU- LAPU (Garoupa)

A modern version on a Filipino party classic using Lady's Choice Real Mayonnaise

INGREDIENTS

- 1 pc medium size Lapu-lapu fish or garoupa – around 500-700g
- 20 g Knorr Chicken Powder (can be substituted with Knorr Aromat Powder)
- 80 ml ginger juice from fresh ginger
- 100 g cornstarch
- Oil for deep frying (canola, corn, soya or palm oil)
- 2 eggs, hardboiled and chopped
- 80 g chicken ham, diced small
- 80 g pickle relish
- 120 ml Lady's Choice Real Mayonnaise
- 5 g parsley or chives, finely chopped
- Juice from half a lemon

METHOD

- Fillet the whole fish. Do not discard the body. Make sure that the head and tail are still intact
- Slice the fish fillet into strips (1.5" long and 1" wide).
- Season the fish body/bones and the fillets with Knorr Chicken Powder and ginger juice.
- Dredge them with cornstarch.
- Heat oil to 350F. Deep-fry the fish body and the fillet until crispy. You may want to use a double frying method. Place the fish on paper towels.
- Place the fried fish body on a serving plate. Arrange the fillets on top.
- Arrange the eggs, olives, chicken ham and pickle relish in rows on top of the fish fillets (see picture).
- For the sauce: Combine mayonnaise with parsley and lemon juice.
- You may opt to drizzle the sauce on top or serve it on the side.
- Toss the fish with the rest of the ingredients along with mayonnaise dip when eating.

KALDERETA

This is a Filipino dish with Spanish influence. Spanish ships have passed through Mexico during the galleon trade years; therefore the cuisine has more Mexican-Spanish traits. The original spicy recipe calls for goat meat.

INGREDIENTS

- 1.5 kg Mutton (shoulder or shank), cut into large dice
- 30 g Knorr Aromat Powder
- 3 g crushed black peppercorns
- 150 g onions, peeled and cut into quarters
- 3 pcs bay leaves, fresh or dried
- Knorr Beef Bouillon or Lamb bouillon
- For the sauce:
- 45 ml canola oil
- 30 g butter or margarine
- 50 g garlic, minced
- 3-4 pcs red chilli peppers (Bird's eye chillies)
- 10 g sweet paprika
- 80 g tomato paste
- 150 g cheddar cheese, mild, grated
- 1.5 lt reserved stock
- Brown sugar to taste
- For the garnish:
- 100 g Bell Peppers (green, yellow & red), seeded and cut into medium dices

METHOD

- In a bowl, season the mutton with Knorr Aromat and crushed black pepper. Let it stand for a few minutes.
- Heat oil in a braising pan, sear the mutton on all sides. Add the onions, and bay leaves, Knorr Beef Bouillon and enough water to cover the beef (about 2.5 L). Simmer the beef for an hour and a half or until fork tender. Skim the scum while simmering.
- When beef is already tender, remove from the broth. Set it aside. Strain the broth. To make the sauce; heat oil and butter in a sauce pot. Sweat the garlic and chillies until fragrant. Add the paprika, tomato paste and grated cheese. Stir the sauce until cheese has melted. Add half of the amount of the reserved broth. Transfer the contents into a blender and puree the sauce until smooth. Return the sauce into the pot and let it continue to simmer. (Use an immersion blender if available).
- Add more broth if the sauce appears too thick. Adjust seasoning. Return the meat into the sauce, let it simmer for 15 more minutes. In a separate sauté pan, heat oil. Add the bell peppers and sprinkle a small amount of sugar to glaze the peppers a bit.
- Transfer the meat into a serving bowl. Garnish with glazed bell peppers.





HOW FOOD AFFECTS YOUR HEART

Chef P.D.M. Aruna Ashantha, Executive Specialty Chef, NAD AL Sheba Pvt. Club, shares some interesting health tips with Gulf Gourmet this month.

In our daily life, we have to care ourselves, especially when we reach to middle age. The main criteria that affect our health are carbohydrates, sugar and fat. As a chef, I also like to create delicious foods, but when I think about our health, I have to think twice.

Fats are essential to a healthy diet as they provide vitamins

A, D, E, K and essential acids, but should only be consumed in small amounts. For a healthy heart, it's vital to reduce the amount of fat in your diet, both to control weight gain, and because some forms of fats can raise blood cholesterol levels. Highly calorific meals, which in turn can lead to weight gain and greater risk of heart disease, are harmful.

Cholesterol is a type of fat that is produced in the body

from animal foods like meat, eggs, dairy foods, and shellfish. There are three types of fat in our foods and these are saturated, monounsaturated and polyunsaturated.

Simple ways to cut back on fat:

- Grill, steam, poach or bake foods instead of frying or roasting.
- Choose lean cuts of meat, take the skin off chicken and turkey before cooking.
- Limit meat products with high fat contain, such as sausages, salami, pies, burgers and bacon.
- Choose reduced fat dairy products.
- Replace some of the meat in your diet with pulses and vegetables.

Fat in the diet

The best way to lower your blood cholesterol level is to maintain a healthy body weight and reduce the total amount of fat and saturated fat in your diet, most of us need to:

- Eat less total fat
- Eat less saturated fat
- Look for hidden fat (such as butter, cheese, biscuits, dressings and desserts)
- Eat more carbohydrate rich foods

The main things to remember as a general guide to a healthy diet are:

- Enjoy your food
- Eat a variety of different foods
- Eat the right amount of calories
- Eat plenty of foods rich in starchy carbohydrates and fiber
- Eat plenty of fruit and vegetables- aim for 5 portions per day
- Do not have salty or sugary foods and drinks too often

Bread, cereals, and potatoes

Eats lots of these foods - at least 50 per cent of the calories should have carbohydrate, calcium, iron, and Vitamin B.

Fruit and vegetables

You should eat at least 5 portions a day, and these foods are packed with antioxidant vitamins, and fiber and carbohydrates.

Milk and dairy products

Eat moderate amount of these foods. Choose lower fat alternatives.

Meat and eggs

Eat moderate amount. Aim to eat 2 portions of fish every week.

Fatty or sugary foods

Eat these foods sparingly, choose lower fat alternatives.

Fat and oils

Fat provides essential fatty acids and fat-soluble vitamins A, D, E and K, but most of us eat too much, which increase our calorie intake and raise blood cholesterol level.

Fish

Fish is an excellent low-fat source of protein, contributing to our intake of vitamins S, B12, selenium, fluoride and iodide, and may help in protecting the heart.

Mediterranean diet

The traditional diet of Mediterranean areas such as Greece, South France & Southern Italy has long been recognised as healthier than the average western diet, since the incidence of heart disease in those countries is less, in spite of the often high fat levels in the diet. In the typical western diet, it is mostly saturated and polyunsaturated fats that are consumed in red meat, butter and snacks, where the Mediterranean diet consumes predominantly monounsaturated, and particularly omega-3 fats in oil and fish. It also has higher using of nuts, pulses, green vegetable and wholegrain bread.





THE CHAMPIONS EMERGE

The team from The Address Dubai Marina was crowned the champions of the 'Anchor PastryChef Challenge 2010', beating 24 teams in the first pastry competition of its kind in the Gulf.



The talented duo Mohammad Arief and Khalid Carrim were competing against the most talented, young professional pastry chefs in the GCC, in this industry-standard competition hosted by Fonterra. Their stunning specialty cake, individual miniature desserts and petit four platters were judged to be the most innovative and imaginative by the panel of judges.

"It has been a tough competition and we are so happy to be awarded the title of 'Anchor PastryChef Champions!'", says Chef Mohammad. "It was very hard work perfecting our recipes in such an intense atmosphere, but it was an opportunity we could not pass up. It has given us a real boost to our confidence as all the teams were really talented and they did not make winning easy."

Chef Khalid added, "This competition has provided us and all the teams who have come from across the GCC a chance to show what we are made of, and it has been a great experience. I have even picked up a few new skills I will be taking back to my kitchen!"



The competition focused only on pastry and took place in Fonterra's Culinarium, its state-of-the-art kitchen in Dubai. The New Zealand-based company is passionate about providing opportunities, events and competitions for chefs to learn from to improve their skills and techniques.

Chef Peter Hallmanns, Advisory Chef for Fonterra was very impressed with all the competitors' dishes. "We knew the competition was going to be tough, but we could not have predicted the high standard of every single dish that the 24 teams produced," he said. "The past few weeks have shown that the GCC is still at the forefront with innovative and inspirational cooking.



to winning," says Richard, "but to have our recipes regarded so highly means a lot to both of us."

The recipes were judged by Chef Peter Flieger, Executive Pastry Chef at the Jumeriah Beach Hotel, Dubai; Chef Martin Chiffers, Executive

"The competition was fierce and the young chefs have handled the situation extremely well - they are a credit to themselves and their establishments. This event has shown that with the right encouragement and opportunities, we could have the most talented chefs in the world right here on our doorstep!"

Richard Zeber and Mohan Kasi Maharjan from the Ramada Hotel, Qatar were runners-up in the competition. "We are obviously disappointed as we were so close



Pastry Chef at The Address Dubai Marina and Chef Tony Hoyle, Executive Pastry Chef at Emirates Towers, Dubai.

Mohammad Arief and Khalid Carrim from The Address Dubai Marina received AED 15,000 and one year's worth of media exposure in conjunction with Fonterra. In

received AED 5,000 per team.

These top four teams will also have the opportunity to attend an all expenses paid, international training course on the latest pastry trends during 2010.

Concludes Marwan Hassan, General Manager

for Fonterra Foodservice, "This competition and the Anchor MasterChef Challenge that took place in January is not the end of the line. We are committed to providing competitions and workshops to help the industry improve skills, and there will be many more diverse and exciting challenges coming up in the future!" 



second place, Richard Zeber and Mohan Kasi Maharjan from the Ramada Hotel, Qatar, received AED 10,000. In joint third place, Frederic Oger and Ashwani Kumar Pathania from the Park Rotana Hotel, Ras Al Khaimah and Elie Nehme and Ziad Durzi from Le Chocolit Restaurant & Café, Bahrain,



WINNING MENU FROM THE ANCHOR PASTRYCHEF CHALLENGE 2010

PLATED DESSERTS

Motion of Hacienda

- Tonka Bean Mousse
- Crispy Feuillantine
- Hacienda Mousse
- Brownies

Mango Surprised White Chocolate Panacotta

- Pistachio Soil
- Olive Oil Cake
- Chocolate Textures
- Milk Chocolate Cloud
- Maralumi Chocolate Mousse
- Dehydrated Chocolate Mousse
- White Chocolate Mascarpone Cream
- Rich Chocolate Cake
- Cold Apple Cheese Cake with Warm Sponge

PETIT FOURS

Chocolate Caramel

Gianduja

Raspberry and Hibiscus Macaroon

Melon and Lemon

Le Monte Cristo

- Biscuit
- Mouseline Coffee Cream
- Coffee Ganache
- Coffee Syrup
-

SIGNATURE CAKE

Chocolate Cherry Maracaibo

- Chocolate Almond Biscuit
- Mousse
- Cappuccino Brulee
- Cherry Biscuit



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Representatives from Al Ghurair Foods receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.



Al Ghurair Foods entered the foods industry sector in 1976 through the creation of National Flour Mills. Since that time, a diversified portfolio of food products has been developed through a regionally proactive and forward thinking participation.

Growing from a small flour mill to a technologically advanced, multi-product manufacturing enterprise, Al Ghurair Foods market presence has grown to over 50 countries with a customer base in 4 continents. Our flagship brand Jenan offers products in various categories that include Flour, Edible Oils, Pasta, Noodles, Rice, Pulses and Poultry. Jenan products maintain the highest standards in terms of flavor, purity, texture and nutrient content, thus winning the trust of its consumers.

Flour: Our flour milling operations have been in existence since 1976. We have a production capacity that exceeds 360,000 metric tonnes per annum. Our operations span across 6 flour mills (2 in Dubai, 1 each in Lebanon, Sudan, Algeria & Sri Lanka).

Edible Oils: We refine and pack edible oils for our own branded products as well as those of Private Labels. Our market presence stretches across the Middle East, Africa and Far East. Our Edible Oils refinery has the capacity to refine 90,000 metric tonnes of oil per annum.

Pluses: With a processing capacity of approximately 50,000 metric tonnes per annum, this product portfolio was founded in 1997 to cater to both the retail and the bulk market.

Rice: Al Ghurair Foods carries a product portfolio that includes both the super kernel basmati as well as other basmati rice range. Our rice mill at Lahore has a capacity to produce 15 metric tons of rice per hour. We also export rice in both the retail and bulk markets throughout the Middle East and North Africa.

Pasta: With a production capacity reaching 8500 metric tonnes per annum, our sustained market reach is a testament to our customers' belief in the quality of our products and the commitment of Al Ghurair Foods. Our sustained market reach spans across the GCC, Levant, North, East and West Africa, Southeast Asia and Japan.

Noodles: Producing one million packs of Noodles per day, we have a vast and expansive product portfolio with our market reach spanning the GCC countries, Levant region, North / East / West Africa, Southeast Asia and Japan.

Poultry: With a production capacity of 600,000 eggs per day, Al Ghurair Foods caters to the fresh farm eggs industry throughout all retail channels within the UAE for private labels using the latest technology that the industry has to offer.

With the current offering of more than 45 product variants across different categories, Al Ghurair Foods intends to diversify into newer and healthier consumer food categories in line with its strategic plans to maintain and consolidate its market leadership position.



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.		



Knorr Demi Glace



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