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NOVEMBER 2016

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# gulf gourmet

THE MAGAZINE CHEFS LOVE TO READ  
volume 11, issue 9



## YOUNG & RESTLESS

MEET THE CORE COMMITTEE IN-CHARGE OF THE  
EMIRATES CULINARY GUILD YOUNG CHEFS CLUB

### SWEET DELIGHT

Exclusive interview with  
**Paul Hayward**, Resort  
Executive Pastry Chef at  
Madinat Jumeirah



### MANCHESTER MOMENT

UAE-based **Mithun  
Chamika** competes at the  
Jeunes Chefs Rôtisseurs  
Competition in England



### YOUNG PRODIGY

Dubai Marriott Harbour  
chefs are this month's  
challengers for the Golden  
Chef Hat competition





# Unleash your creative potential



## Talk to us...

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# president'sstation

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Dear fellow Chefs, ladies and gentlemen,

Welcome to the November issue of our Gulf Gourmet magazine.

We have just put behind us an extremely hectic few months. To begin with we had the biggest culinary team representing the UAE at the WorldChefs Congress in Thessaloniki, Greece. Forty-one colleagues travelled to experience a great Congress.

Thank you WorldChefs team, George and Christos and the team in Greece, and most of all the Congress Director – our very own Chairman Andy Cuthbert. Mabrouk to Thomas Gugler for being elected our new World President for the next four years. We wish him the best of luck. Congratulations also to Rahil Rathod, Thamara Kumari and Achala Weerasinghe for the great performance during the competition, you made us proud.

We returned from Greece only to start packing for the Culinary Olympics in Erfurt, Germany. The UAE culinary team consisted of 37 competitors and 5 supporters (coaches and coordinators).

A big thank you to Chef Thomas Haller, Juraj Kalna, Andy Kurfurst, Alanah Francesca, and Amna Al Dhahery for all your support towards the team. The UAE Culinary team returned with 23 Gold, 9 Silver and 19 Bronze medals – it just amazing to see the UAE Flag flying high.

## Well done team!

A big thank you also goes out to the home support team, which was taking care of logistics from our home-base in Dubai. Thankyou Andy, Josephine and Jovelle.

In between these two events we had a great US Cheese seminar brought to us by the US Dairy Board. Thank you Nina, Bassam and team.

On the personal front, I launched my new book 'Flavours of Dubai' after my return from the Culinary Olympics in Erfurt.



Our next big event around the corner is La Cuisine Du Sial in Abu Dhabi from December 5-7. This year will see the inaugural Alen Thong Trophy for which nine national young chef teams will compete. All the best to the teams. I am sure all the individual competitors are in full training; may you win lots of medals – all the best.

On December 4, the ECG is hosting the first WACS Board Meeting for the newly elected team.

If you have missed some of the previous issues of Gulf Gourmet, please visit [gulfgourmet.net](http://gulfgourmet.net).

I urge all members to check out the Guild website to know what's happening on the calendar at [emiratesculinaryguild.net](http://emiratesculinaryguild.net). Do

visit WACS Young Chefs page on facebook. [com/wacsyoungchefs](http://com/wacsyoungchefs) and encourage your young chefs to join and stay in contact with over 4,000 chefs across the globe.

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

A final thank you to Chef Diyan Manjula and his team from Radisson Blu Hotel DDC for hosting the October meeting.

Culinary Regards,

**Uwe Micheel**

*President, Emirates Culinary Guild  
Director of Kitchens, Radisson Blu Hotel  
Dubai Deira Creek*

# ggcontents

07 » **Editor's Note**  
Our Editor's take on all things F&B in the region

08 » **Friends of the Guild**  
Brands that support the Emirates Culinary Guild

12 » **News Bites**  
A quick round-up of what's happening in the Chef community and the food service industry

16 » **Pastry Power**  
*(by Fonterra)*  
Interview with, and a great recipe from, the Resort Executive Pastry Chef Paul Hayward of Madinat Jumeirah

22 » **Golden Chef – UAE**  
*(by Nestle Professional)*  
Chefs from Dubai Marriot Harbour are this month's challengers for the Nestle Professional Golden Chefs Hat Competition Season 4



26 » **Cover Story**  
Our cover this month features the core committee running the Guild's Young Chefs Club

36 » **Golden Chef – KSA**  
*(by Nestle Professional)*  
Chili's restaurant Jeddah are this month's challengers for the Nestle Professional Golden Chefs Hat Competition KSA

40 » **Events**  
Images from around the region related to the industry. This issue includes US Cheese workshop; Qatar Salon Culinaire; report from the Jeunes Chefs Rôtisseurs Competition in England; a brief on the culinary Olympics in Erfut, Germany; and images from WorldChefs Congress in Greece

50 » **SIAL rules**  
Complete list of rules and regulations for the upcoming SIAL Middle East 2016 in Abu Dhabi

64 » **Members Directory**  
A listing of all leading food and kitchen supplies companies for this region

66 » **More Than a Chef**  
Monthly column on improving soft skills and more by Rohit Bassi

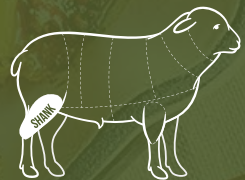




# DO YOU KNOW YOUR SHANK FROM YOUR CHUMP?

Cuts like the Australian lamb shank have become increasingly popular on menus across the globe thanks to their affordable price point, rich texture and taste. Being a full flavoured cut, the Australian lamb shank can take strong flavours such as a curry, fiery chilli and strong leafy herbs such as coriander and basil.

## SHANK CUT



Shank

The shank is the section of meat and bone that sits above the knee joint and below the leg. Shanks are prepared from a forequarter and from a leg by a cut through the joint that connects it to either the shoulder bone or the leg bone. Braising this cut brings out the best in the meat with the connective tissue melting down through the sauce, thickening it and adding incredible flavour. Slow cook lamb shanks until the meat is literally falling off the bone.



Drumstick

Drumsticks or frenched shanks are trimmed lamb shanks wherein the bone portion of the shank is scraped clean of meat. Drumsticks are easy to prepare, need simple, slow and gentle cooking to release their succulence and show off a culinary elegance. A slow cooker is an ideal way to cook them, or by simmering them in the oven.



Marrakesh Lamb Shanks

Scan barcode to view this recipe.



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# editor'snote

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Welcome to another power packed edition of Gulf Gourmet, the most widely read magazine by professional chefs. This month our cover story is on the core committee of the Emirates Culinary Guild's Young Chefs Club (ECGYCC). These guys have been doing a great job since taking over their roles a few months ago, and have kept the momentum going. Remember, this is in addition to having a full-time job and having to work at times 12-14 hours a day.

With their contribution, the ECGYCC now boasts 300 young chef members and growing. If you are a young chef reading this and not yet a member, please do so at the earliest. It is free and the form to enrol is towards the last few pages of this magazine. The reason you should enrol is that the platform gives you the opportunity to grow your network and to learn from your peers around the country.

The interview with the core committee made me realise how smart and articulate these guys are. The one thing that caught my attention in their interviews is that the two boys are alike but completely different from the two girls when it comes to culinary personas. Ashish, the Chairman and Danushka, the President of the Club were both drawn to engineering at first, but circumstances led them to becoming chefs.

In sharp contrast, Sana, the VP for Administrative Affairs and Shaikha, the Liaison Officer for East Coast were both led away from their passion for culinary arts and forced



to pursue fields such as HR and Nursing. They, however, could not remain content being untrue to themselves and are now happily doing all the heavy lifting and unsociable hours usually associated with a male-dominated industry.

Also in this issue is a great recipe from Chef Paul Hayward, Resort Executive Pastry Chef for Madinat Jumeriah, who is the boss of culinary Olympic gold medal winners such as Chef Achala and Chef Jade. His life story will inspire any young chef who feels as though he is not growing despite being talented. And his recipe is a masterpiece.

You will also find coverage from the USDEC cheese workshop in Dubai, WorldChefs Congress in Greece, Culinary Olympics in Germany, and Qatar Salon Culinaire, within the pages of this issue you hold in your hand.

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

**Aquin George**  
Managing Editor

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# friends of the guild



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## newsbites



### Nathan returns to the Burj

Seafood connoisseur Chef Nathan Outlaw is returning to the Al Mahara kitchen at Burj Al Arab from November 7-12. It was just in September that Nathan opened his first international venture 'Nathan Outlaw at Al Mahara' concept. The successful launch saw tables fully booked every day that time, says the hotel press release. You could try it too with reservations, as Chef Nathan Outlaw and Head Chef Pete Biggs offers three-course lunch (AED 450) and a four-course dinner (AED 650)

### New Head Chef at Manhattan Grill

Grand Hyatt Dubai welcomed a new Argentinian Head Chef to its popular steakhouse Manhattan Grill. Chef Liz Nuñez has introduced a new menu retaining the classic New York experience and enriching it with robust flavours.



Nuñez has been with Hyatt Hotels Corporation since 2011, having started out as a commis chef at Park Hyatt, Buenos Aires in her native Argentina.

She first moved to the Middle East in 2013 to join Grand Hyatt Doha, where she worked as chef de partie and sous chef before transferring to Grand Hyatt Dubai in March this year.

Signature steaks remain the focal point, the platter has every meat cut on the menu including the Ranger Valley Wagyu tenderloin, and the slow-cooked grilled octopus with potato salad is another highlight.

### French show of strength in Dubai

Business France, the national agency supporting the international development of the French economy, is introducing a brand new 'Innovation Corner' and three separate pavilions for gourmet products, ingredients and equipment this season. Up to 60 French companies are expected at Gulfood manufacturing, Specialty Food Festival and Seafex.

In its 29th year here, the French offering will focus on halal-friendly ingredients and equipment well-suited to the booming food production in the region. Exports of ingredients and intermediate foodstuffs have grown 16% year on year and valued at €91.7 million in 2015 while equipment imports stand at around €20.4 million.

### JW's Steakhouse celebrates 21st anniversary

At a time when all you hear of is brand new restaurant concepts, comes this heart-warming and mouth-watering tale of JW's steakhouse completing 21 years of serving exceptional food and service. One of the few long-running fine-dining restaurants in the country celebrated the occasion on October 28 with Chef Iqbal turning back time and serving the original opening menu from 1995. To try out the anniversary menu, just call the JW Marriott in Deira. You won't be disappointed.







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The U.S. Dairy Export Council (USDEC) is a free resource to help you find additional information on U.S. cheese applications and distribution channels. We are a non-profit, independent membership organization that represents the global trade interests of U.S. dairy producers, proprietary processors and cooperatives, ingredient suppliers and export traders.





## SIAL 2016 to build on AED3.7 billion deals done last year

The leading regional industry showcase promises to present an upgraded line-up and will address topics such as halal demand, food fraud and organic produce



**S**IAL Middle East 2016 will once again be a platform for discussion around latest global food trends with special relevance to the Middle East region. Building on the exceptional success of the 2015 edition, SIAL Middle East 2016 further aims to strengthen its position as a platform to meet quality buyers in a trade business friendly environment.

Once again over the 3 days, SIAL Middle East will bring back key initiatives around the exhibition floor ensuring SIAL Network's agenda of knowledge transfer and discussion surrounding global food trends is fulfilled. The 2016 edition will take place from 5–7 December at the Abu Dhabi National Exhibition Centre (ADNEC). The event will feature over 1,000 exhibitors from more than 50 countries showcasing their products and 65% of these exhibitors will exhibit in the region for the first time.

This year's three-day industry showcase will see regional experts, thought leaders and decision makers for an all-new series of niche conference sessions covering a wealth of high profile topics including organic foods, own label opportunities, food fraud, city farms, GM food issues, halal, food security concerns and wastage.

SIAL Middle East is an excellent platform for European exhibitors to break into the Middle East market. Two key propositions that differentiate SIAL Middle East from other events in the region are the quality of visitors and trade buyers and a trade business friendly environment. Number of pavilions have confirmed their participation at SIAL Middle East 2016, some of which include Italy, Poland, Cyprus, Morocco, and India.

With special focus on the foodservice

sector, the 2016 edition will feature the Alen Thong Golden Coffee Pot Young Chefs Challenge, a new culinary competition for the young chefs from the region as part of La Cuisine. 9 five-chef international culinary teams will be invited to Abu Dhabi to participate in this major event which is designed to develop into the most notable gastronomic contest anywhere in the Middle East for Young chefs.

Held under the patronage of H.H. Sheikh Mansour Bin Zayed Al Nahyan, Deputy Prime Minister of the UAE, Minister of Presidential Affairs and Chairman of Abu Dhabi Food Control Authority, SIAL Middle East is organised in strategic partnership with Abu Dhabi Food Control Authority (ADFCA). It is with their support that a dedicated VIP hosted buyer programme fully funds the visits of up to 500 top buyers from the Middle East, Indian



Subcontinent and Africa region to attend SIAL Middle East.

"Food imports into the Middle East are expected to reach US\$35.2 billion by 2020 according to a report from BMI, and the F&B sector is vitally important to the region on many fronts. Not only do we depend on imported goods daily but, as consumer tastes and awareness develop, we are seeing a shift in product demand and expectations," said Thamer Al Qasemi, chairman of the organizing committee of SIAL Middle East 2016.

"Last year saw record numbers visiting show, this year some 22,000 senior decision makers from major food companies, representatives from F&B outlets and hotels, food retailers, Government officials, distributors, importers and exporters exhibitors, and hosted VIP buyers are expected to attend the event" he added.

In 2015, 438 buyers from 31 countries were part of 9,871 meetings and introductions with exhibiting companies. As part of the programme, the Hosted Buyer Introduction Suite introduced last year will return this year and exhibitors will meet selected hosted buyers in speed networking sessions. Each session will be based on specific product category to ensure most effective matching of exhibitors and buyers.

Also returning this year is the SIAL Innovation World Champions, which will showcase the latest food innovations rewarded at SIAL shows worldwide including Paris, Toronto, Shanghai, Manila and Jakarta during 2015 to 2016. This presents a unique opportunity for regional food & beverage professionals to discover new products and solutions and speak to representatives from the respective companies.

Running for 34 years, the Mercurys is the most prestigious award in travel catering sector, worldwide and the 2016 edition will be no exception. The last year's edition was attended by the crème de la crème of the global travel catering industry with 120 guests including representation from airlines and catering companies.

Considering the global strategic importance of the region as a vital trading hub, SIAL Middle East in Abu Dhabi perfectly sets a platform for domestic and international food & beverage industry.

"SIAL Middle East will continue its double-digit upward trajectory by bringing in innovative products and trends to the event every year. This will ensure that attendees look forward to an exciting visit, which is a true representation of evolving regional food, beverage, and hospitality landscape."

said Joanne Cook, Managing Director of SIAL Middle East.

Other initiatives making a comeback at SIAL Middle East 2016 include Abu Dhabi Food Security Roundtables, Regional Barista & Latte Art Championship, La Cuisine Culinary Competition, Roaming Chefs and World Tour.

SIAL Middle East is part of SIAL Network, the world's largest network of professional B2B food exhibitions. In 2015, the three-day event grew 23 per cent year-on-year, and featured 926 exhibitors, 30 national pavilions and 15,125 trade visitors.

The event is organised in cooperation with Abu Dhabi Food Control Authority, and supported by Abu Dhabi Chamber as Host sponsor, Emirates Business Group and Al Rawabi as Silver Sponsors, Lulu as Retail Partner, Etihad Airways as Official Airline; Emirates Culinary Guild and World Association of Chefs, as Culinary Partners.

Other SIAL network events include SIAL InterFOOD Jakarta, SIAL Paris, SIAL China, SIAL Canada, and SIAL ASEAN Manila, gathering almost 14,000 exhibitors from 105 countries, and more than 330,000 visitors from 194 countries. For more information and to register for SIAL Middle East 2016, go to: [www.sialme.com](http://www.sialme.com).



November 2016 **Gulf Gourmet**



# The man with the **BEST PASTRY TEAM**

Meet **Paul Hayward**, Resort Executive Pastry Chef, Madinat Jumeriah. His team of 65 works across four pastry kitchens and two bakeries and includes chefs who have just returned from the culinary Olympics with gold medals. We bring you his story



**B**orn and raised in Wolverhampton, England, Chef Paul began dreaming of a career as a pastry chef at age 11. "I know this is unusual, but I just liked creating things from raw products. My grandmother instilled a passion for cooking in me as a child," he says.

His entire family being in the construction business had nothing to do with pastry. They were taken aback by his decision to become a chef. Says he, "Everyone tried to talk me out of it because of the unsociable hours, less money, no time for friends, working all day, especially when others are on holiday."

He, however, went ahead with his apprenticeship at age 16. "I knew I was artistic and wanted to travel, and pastry seemed like the perfect job."

He spent the next two years working at "the best a la carte restaurant at the time in Wolverhampton", finished his culinary exams, worked at a country inn, and went to college to do a separate pastry course. Seeing his passion, he was told that he must go to London to further his skills. "I was 18 when I left my hometown for the London Hilton on Park Lane and took a step back from Sous Chef to Commis I."

He reached London only to realise that his knowledge was lacking and that Commis III at the Hilton were more talented than him. The year that followed was the hardest for him, trying to catch up and overtake the rest. Another challenge was that, of the 16 people in pastry, 14 were French; all the recipes and ingredients were in French, most of the conversation was in French.

He survived and learned a lot during his stint before moving to another hotel, which he says was "stagnant and resistant to change". He left six months later to join the Queen Elizabeth

II cruise ship hoping to see the world and once again took a demotion for the experience. The reality was far from pretty – poor food, day and night work, and after a four-month trip he had not seen or learnt anything. "I came back to London and took a hard look at myself thinking what am I gonna do? I was working backwards here."

His friend at The Ritz in London put him on to his chef, David Nicholls. Chef David offered Paul a Commis position and said if he proved himself in six months he would promote him. Paul had heard such promises before too but nevertheless took up the position as it was a prestigious place. Paul was made do an advanced pastry course with "the only professor of pastry in the world" John Hubert.

Paul gave this role too his everything. He says of his time there, "Every day I was either in college or participating in competitions or working in the hotel's fine restaurants. After six months, my chef kept his promise and promoted me. I worked hard and every six months I got promoted. Just before my 23rd birthday I became the head pastry chef at the Ritz in London. It was both exciting and scary as I had guys 45 years of age working for me."

Paul believes that his Chef pushed him to grow because he never ever stopped. He was always looking to make things better – an easier way or a nicer way or a quality way to improve upon existing practices. Doing something different out of the box and coming up with new ideas and concepts. This was appreciated.

From here Chef Paul's story takes a turn for the best. He moved with his chef to open Mandarin Oriental in London, and in nine months they got a Michelin star. "That was one of my biggest achievements for which I had to give 18 hours a day every day with no days off."

He then moved to Boca Raton Resort

& Club in Florida, USA to manage four hotels, 25 restaurants, three country clubs, and two golf courses. He then moved to open the Ritz Carlton in Miami and a year later opened a sister property for the Boca Raton. The Atlantis Hotel in the Bahamas was his next stop where had to oversee even ice cream franchises and Starbucks along with all the production. Here he had a team of 150 staff and he stayed back for 7 ½ years.

His move to his current role at Madinat Jumeirah was in 2003 when he was offered to take the property to a new direction, especially with the expansion coming along for Al Naseem. He joined here with Chef Sebastian building the team, training, bringing new ideas, promotions, designing new kitchens, the works. His creativity can be seen in the Pastry Shop at Madinat.

For our readers, he's created a new dish called Urban forest inspired by nature, instagram trends and new organic products entering the market. "This inspiration will go towards the final dish that will come in our new garden theme restaurant. Very earth tones and natural-looking to resemble nature."

Talking about the Anchor products used in the dessert he says, "All the cream and butter we use here at Madinat Jumeirah is Anchor. I like products coming from New Zealand in general as they have the perfect climate and the right amount of rain. This positively affects the animals, the ground, what grows on the ground and the grass that cows eat. Some of Anchor's products are very good, especially the cream. I'm one of their biggest fans as it has very good whipability and stability; and the taste and texture is amazing. For me this is the best, and is great for large productions as you get a lot of extra volume. And given the size of property here, volume helps save money. Even the butter it is excellent, as it has great flavour, great texture and it works amazingly."



## URBAN FOREST

Inspired by the latest ingredients from the city, trends and mother nature

### PEAR CAVIAR AND VEIL

Water	100 gm
Sugar	100 gm
Pear Puree	100 gm
Agar Agar	2.5 gm

#### Method

- ♦ Mix all ingredients together
- ♦ Bring to boil
- ♦ Caviar = fill squeeze bottle with hot liquid and drop into very cold oil, wash under cold water and store until use
- ♦ VEIL = Pour hot mix onto smooth shiny surface and move around to spread as thin as possible, refrigerate and cut as desired

### ORELYS LIGHT CHOCOLATE MOUSSE

Milk	60 gm
Gelatine sheets	3 gm

Cold water	12 gm
Orelys Valrhona chocolate	5 gm
Anchor heavy cream	120 gm

#### Method

- ♦ Soak gelatine in cold water
- ♦ Boil milk and add soaked gelatine and stir until dissolved
- ♦ Pour the hot liquid onto the melted chocolate slowly while blending to emulsify
- ♦ Once mix start to gelatinise around 40 C fold in the lightly whipped cream
- ♦ Pour into moulds or use as desired

### PISTACHIO PRALINE CREMEUX

Anchor heavy cream (1)	17 gm
Gelatine sheets	1.6 gm
Cold water	6 gm
Pistachio praline paste	117 gm
Anchor heavy cream (2)	58 gm

#### Method

- ♦ Soak gelatine in cold water

- ♦ Melt with heavy cream (1)
- ♦ Pour into mixer slowly with pistachio praline fitted with a paddle and emulsify
- ♦ Add cream (2) while beating fast and scraping down until all combined
- ♦ Refrigerate

### PISTACHIO PAIN DE GENE MIX

Almond paste	76 gm
Pistachio paste	17.6 gm
Eggs	58 gm
Trimoline	8 gm
Salt	0.4 gm
Flour	14 gm
Anchor butter (melted)	26 gm

#### Method

- ♦ Beat the almond paste and pistachio paste on the machine with a paddle
- ♦ When softened, add eggs, trimoline and salt slowly while beating well
- ♦ Then sift the flour and mix all until combined

01



- ♦ Pour pasteurized egg whites into a bowl

02



- ♦ Dip redcurrants into the egg whites until completely submerged and then carefully shake off excess egg whites

03



- ♦ Sprinkle all over with sugar until completely covered and place in a dehydrator for approximately 20 minutes until has a crispy shell.





- ◆ Leave to cool and keep in air tight box with silica gel to keep crisp. These are best made no more than a few hours before service otherwise berries will start to bleed



- ◆ Pour ice into a container and then cover with water slightly higher. Large cubes or crushed can be used which will give you different effects



- ◆ Pipe tempered chocolate over the ice in whichever designs you prefer and gently cover with some of the ice water using a spoon



- ◆ Using a spoon with holes carefully pick up the chocolate twigs and place onto absorbent paper to dry



- ◆ Once dry you can dust with cocoa powder or any other powders for your desired effects



- ◆ Brushing with metallic powders also gives nice effects



- ◆ For making the moss looking round discs simply pipe tempered chocolate in various sizes small rounds on parchment paper or acetate plastic



- ◆ Tap tray the chocolate is sitting on against the table to flatten



- ◆ Dust with pistachio powder through fine sieve while chocolate is still liquid

- ◆ Pour in melted butter while mixing and leave overnight before baking

### MOIST HAZELNUT ORANGE CAKE

Eggs	49 gm
Trimoline	14 gm
Light brown sugar	20 gm
Anchor heavy cream	28 gm
Hazelnut or vegetable oil	15 gm
Semi confit orange pieces	10 gm
Ground hazelnuts	20 gm
Flour	22 gm
Baking powder	1.5 gm
Maldon salt	0.5 gm

### Method

- ◆ Mix eggs, trimoline and sugar together
- ◆ Mix cream, oil, praline and orange

together and add to the other liquids

- ◆ Add the remaining dry ingredients and mix on slow/medium speed until combined
- ◆ Refrigerate the mix overnight and then bake as required

### PECAN PRALINE GLAZE

Valrhona clear absolu glaze	154 gm
Valrhona pecan praline paste	30 gm
Water	16 gm
Gold shimmer powder	as required

### Method

- ◆ Boil together and blend
- ◆ Add colours and shimmers and use at 45°C
- ◆ Nappage or spray



- ◆ Repeat with Matcha green tea powder for brighter green color and additional flavor





- ♦ Take vegetable oil and place in freezer ahead of time for best results as when the Boiling liquid is dropped inside the oils heats up fast and can make all your caviars stick together



- ♦ Pour sugar and agar powder into a small pan



- ♦ Pour in puree



- ♦ Bring to a boil while continually whisking



- ♦ When boiling remove from heat



- ♦ For the veil pour small amount of mix onto a smooth flat shiny surface as this will help the finished product be more shiny and spread around as thinly as possible and then refrigerate



- ♦ Plates can also be used as coloring with shimmer dusts and colors also makes great effects



- ♦ Once veil is set cut into shapes using a knife or cutters or even tear for different effects and drape over items you won't or even roll up or wrap items inside it



- ♦ For caviar take oil from freezer



- ♦ Pour boiling liquid into squeeze bottle carefully with top that has a very small hole



- ♦ Drip slowly into the oil and leave to set. Any extra mix leave to set in cooler and blend on high speed make fluid gel sauce



- ♦ Once all caviar set, drain off oil using fine strainer and then wash under cold water and keep refrigerated until use





## Guild meet in Abu Dhabi

last month's ECG Guild meeting for the Abu Dhabi chapter was held at the Dusit Thani hotel in Abu Dhabi and was hosted by Executive Chef Mehmet Kyunco and his team. Here are images from the event





November 2016 **Gulf Gourmet**

Creative Food &amp; Beverage Solutions

# Racing for IMPACT

This month the challengers for the Nestle Professional Golden Chef Hat Competition are youngsters from Dubai Marriott Harbour Hotel & Suites

We are nearing the end of Season 4 of the Nestle Professional Golden Chef Hat Competition 2016 in the UAE. And the competition is tougher than ever before. This month's challengers are Dubai Marriott Harbour Hotel & Suites and they have upped the ante with their creations from the

basket of Nestle products offered to them. Here is a bit more about the chefs and their recipes.

## Chef Sujith Kumar

Sujith Kumar, 28, hails from the south Indian city of Hyderabad known for being a giant hub for tech professionals. It is also the city that boasts of some of the

finest cuisine adapted from the Mughal era and the city's biryanis are nothing short of legendary.

Chef Sujith chose to pursue the culinary line because inspiration was to be found at home itself. His brother is a chef and watching him plate irresistible dishes turned Chef Sujith on the culinary path.



**Chef Sujith Kumar**

He completed his Bachelor Degree in Catering Technology & Culinary Arts from the renowned Culinary Academy of India in his hometown and had the opportunity to train at the 5-star ITC Grand Central in Mumbai.

He was recruited on campus by the Costa cruise line as Commis III and spent his first eight months as a professional cook travelling across the Atlantic Ocean. He then joined an Oberoi property at Mumbai's BKC – business district before returning to his hometown to work at the Hyatt.

Before coming to Dubai and joining the Marriott Harbour as Demi Chef de Partie, he worked at the Taj Exotica in Maldives, at the 'Deep End' fine-dining restaurant specialising in grills.

Even though Chef Sujith works in the hot kitchen, for this challenge he chose

to make the pastry dish and recreating classic confectionaries with the bouquet of Docello products, which he says makes for great taste and texture while simultaneously saving time.

### **Chef Sami Shaikh**

Chef Sami, 22, who was born and raised in the cosmopolitan city of Mumbai, is relatively new to the culinary trade. The Commis I has been in the profession for just three years, but has managed to work across three of Marriott's well-known properties. Before coming to Dubai four months ago, Chef Sami worked for the JW Marriott Mumbai and JW Marriott Pune with a brief stint at the Beach Rotana in Abu Dhabi.

"In these few years I have worked extensively on a la carte as I started out by working for an Italian chef at the JW making his prep. I love cooking Italian food," he says.

**Chef Sami Shaikh**

Chef Sami hails from a family where majority work in government jobs. It was his brother's friend, a chef in the UK, who first introduced him to the profession.

When he approached his parents with the idea they were not too sure. Sami however pursued his studies and gained a Bachelor's in Tourism and Hotel Management and worked for 2 years in Mumbai and Pune before making his way here.

For the competition, he created an ice cream as part of main course and says the inspiration came from the Chef Demi Glace powder. "It is easily to make and looks good on a plate," As for his future he says, "Being an Executive Chef is not my story. I want to travel and work in different restaurants learning new cuisines. Given the option I'd like to work in France Spain and Italy next."





## TUSCAN VEAL CHOPS WITH POTATO & COCONUT CANNELLONI WITH DEMI GLACE ICE CREAM

(Portions 4; Recipe by: Chef Sami)

### CHEF VEAL BURGUNDY SAUCE

Chef Reduced Veal Stock	1 cup
Nestle Buitoni Coulis de tomato (tomato coulis)	<sup>3</sup> / <sub>4</sub> cup
Salt	To taste
Pepper	To taste
Butter	2 tsp

#### Method

- ◆ Add the reduced veal stock to the pan, heat it
- ◆ Now add the Buitoni tomato coulis to the pan and cook till it thickens
- ◆ Blend the sauce
- ◆ Heat the blended sauce it thickens and season it with salt and pepper.

- ◆ Take pan off heat and add the butter and finish it.

### VEAL DEMI GLACE CRUMBLE

Chef Reduced Veal Stock	1 cup
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#### For the stuffing

- ◆ Heat a pan till Smoking hot
- ◆ Add the cup of reduced veal stock.
- ◆ Reduce the heat and dehydrate the stock
- ◆ Take off the heat and let it cool down.
- ◆ Scrape the pan to get the shiny demi glace crumble

### CHEF DEMI GLACE ICE CREAM

Chef Veal demi glace powder	3 cups
Cream	300ml
Milk	100ml
Glucose	900gms

#### Method

- ◆ Add the Demi Glace Powder in a bowl
- ◆ Combine all the ingredients, mix it well to a mixture.
- ◆ Freeze it for 2-3 hours.
- ◆ Take it from the freezer and churn it again and freeze it for 3-4 hours.
- ◆ Scoop out the ice cream to serve

### PAN SEARED VEAL CHOP

Veal chops	(about 3/4-inch thick)
Garlic, finely chopped	2cloves
Fresh rosemary, finely chopped	1tablespoon
Olive oil	2tablespoons
Salt & freshly ground black pepper	

#### Method

- ◆ Rub the chops with 1 Tbsp.
- ◆ oil, garlic, rosemary, salt and pepper and let sit on a plate for 15 minutes.
- ◆ Heat a large cast iron skillet over medium high heat and add remaining oil.
- ◆ Add chops to pan and cook until golden brown on one side, and flip.
- ◆ Remove chops from pan to a baking dish, brown side down and roast at 375°F.
- ◆ for 10 minutes.

### POTATO CANNELLONI WITH COCONUT CREAM

Maggi Mash Potato mix	3 cups
Large Eggs	2
Butter	1 cup
Maggi coconut milk powder	2 cups

#### Method

- ◆ Take the MAGGI mash potato mix in a



mixing bowl, Add two egg whites and 1table spoon of melted butter ..

- ♦ Mix it to form a mixture, knead it well to like a smooth paste.
- ♦ Place a baking paper on a baking tray and spread evenly the potato mix using a spatula on the baking paper, the spread should not be thick.
- ♦ Preheat the oven at 175 degree celsius and place the tray in the oven for 5-7 mins
- ♦ Take the tray out of the oven and cut and roll the potato sheets into cannellonis when its warm. (it should be done as soon as it is out of the oven or it will be very difficult to roll them after they cool down).
- ♦ Set the cannellonis aside.
- ♦ For The Coconut Cream
- ♦ Take the soft butter in a mixing bowl and add the MAGGI coconut milk powder into it.
- ♦ Whisk it till it becomes smooth and creamy.
- ♦ Pipe the coconut filling inside the cannellonis using a piping bag.Set the ready cannellonis aside

## CLASSIC CONFECTIONARY

(Portions 4; Recipe by: Sujith)

### PANNACOTTA

Docello pannacotta powder	75 gm
Milk	250ml
Cream	250ml

#### Method

- ♦ Boil milk and cream.
- ♦ Remove from heat and add powder and mix with hand whipp,then bring it to boil
- ♦ Fill the moulds and cool in refrigerator for one hour.

### CREME BRULEE

Docello crème brulee powder	63 gm
Milk	250ml
Cream	125ml

#### For the stuffing

- ♦ Boil milk and cream.
- ♦ Remove from heat and add powder and mix with hand whipp,then bring it to boil
- ♦ fill the moulds and cool in refrigerator for one hour..

### CHOCOLATE MOUSSE

Docello chocolate mousse powder	62 gm
Milk	125 ml

#### Method

- ♦ put the appropriate amount of cold milk in to high bowl
- ♦ mix powder with milk using a whip until a homogeneous mixture obtained
- ♦ whp with a mixer for 2 mins at low speed and 5 minutes at high speed.
- ♦ cool it for atleast 1.30 minutes in refrigerator.

### KIT KAT POWDER

Kit kat mix in	20 gm
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# THE LEADERS OF ECG'S YOUNG CHEFS CLUB







It was four years ago that the Emirates Culinary Guild Young Chefs Club (ECGYCC) was launched by five young enterprising chefs. The founders of the club have since made way for the new brigade of young chefs to take forward the task of uniting our young chefs and developing them into tomorrow's masterchefs. Introducing (from left-right) Chairman – **Ashish Thapliyal**, Liaison Officer for the East Coast – **Shaikha Almemari**, Senior Guild Member facilitating the YCC – **Raghu Pillai**, President – **Danushka Salgado**, and Vice President of Administrative Affairs – **Sana Quidwai**



# Danushka Salgado

## President

**C**hef Danushka is a 27-year-old Chef de Partie working in Madinat Jumeirah's Mediterranean and Greek restaurants. He was the second and longest-serving chairman of the ECG YCC since 2013 before being made President of the Club this year. Chef Danushka is also the longest serving member in the club's short history and perhaps the most familiar face associated with the club since Chef Ruchi Thamitige, the founding member.

He says, "My responsibilities include pushing my committee to get things done such as workshops, monthly events and to reach targets set by Chef Andy and Chef Raghu. Basically, my thing is I want to give other chefs proper training and exposure to industry and to get young chefs more involved with one another."

Talking about the club, he says they are active on Facebook, have a certification programme and have currently enlisted 300 young chef members. "At the recent cheese workshop and farm visits, etc. we got a healthy turn out of young chefs. We would see 40 confirmations and 60 would turn up."

Born in Sri Lanka, Colombo, Chef Danushka's mom passed away the day he was born and was raised by his mom's sister. The extremely eloquent youngster says, "She gave me proper education and showed me what is good and bad. I grew up with the freedom to choose what I needed to do and nobody pushed me in any direction. I believe I am a self-taught person. I joined a culinary school because my role model chef Suddu, a famous culinary judge. He said it was great career to aspire to. Also, I saw him have a good life and thought that this is a career worth pursuing."

Prior to that Danushka had tried his hand at aeronautical engineering for a year but he lost his focus. Luckily, he found an alternate career to excel in. Ask him about managing his job and the role of President and he says, "It is a challenge to manage my job and to give my 110% to this role as president. But it is worth the effort when I see that I have played a role in the upliftment of so many young chefs lives."

As for his own personal goals, Chef Danushka says, "Right now I just want to be a good chef." We push him some more to find out his ultimate desire is to someday get a Michelin star.





# Sana Quidwai

## Vice President – Administrative Affairs

**B**angalore born and raised, Sana is a Commis at the fine-dining Emirati restaurant Aseelah housed in Radisson Blu Hotel Dubai Deira Creek. "It is a good experience as I'm learning to cook Emirati food and I am in the good hands of Chef Uwe and Chef Rabiah," she says.

Her role in ECGYCC is to promote the club and get young chefs to join in. In addition, her role also entails organising the club's events and keeping track of what is happening. At the back-end she is in-charge of building the young chefs network.

While cooking was always her passion, Sana has an MBA in HR and has previously worked at IBM as Training Manager. "My love for cooking, reviewing restaurants, and food in general, stayed with me, and I ended up leaving the job to pursue a career in culinary," she says.

Ask her why she did not pursue her passion earlier, she says, "In India, it is considered a good thing for women to cook at home but not as a career. So, I completed my education and settled in before deciding to do what I enjoy, and took my time doing it. I don't mind having to start from the bottom of the ladder because you must start somewhere to follow your passion."

She completed her culinary from the ICCA in Dubai.

Sana admits that being a chef is a tough job with heavy lifting, long hours and no social life. But it is the price she happily willing to pay for being able to do what she loves. Her family and friends were surprised when I took the plunge, especially her parents.

Ask her about her ultimate career goal and she says, "For now, I want to learn so that I can grow. I want to try different cuisines. For me there is no destination that I am looking to achieve. It is more the journey of learning as much as I can in the culinary field." With such passion, success is surely just around the corner.

# in Milano



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# Shaikha Almemari

## Liaison Officer – UAE East Coast

Chef Shaikha from Fujairah, is currently working towards launching her own cake shop selling customised cakes.

"Hopefully this leads to my own restaurant after a few years," she says. Shaikha too like Sana is a chef at heart, but never had the courage to tell her parents that she wanted to pursue a career in culinary.

Born and raised in the Philippines in a family where there were no chefs, Shaikha pursued a career in nursing. "I did this for my mom even though I loved cooking from the age of 11. I did not know how to ask my family

as I knew they would not accept my career choice of professional chef."

After working as a nurse for a few years in the Philippines, she came to Dubai where she met her husband. He pushed me to do a job that made me happy and enrolled me into ICCA.

After graduating from ICCA, she interned at Miramar Al Aqah for four months. She then got the opportunity to join Chef Daniel Hiltbrunner in culinary competitions. "I went in to enjoy the moment not expecting anything. I just wanted to prove that even a lady can showcase her talent. I won the bronze in live cooking poultry

and best hygienic chef award and trophy for Miramar."

She joined the ECGYCC after speaking to Chef Uwe at the East Coast Salon where he introduced her to the team. As Liaison officer for the East Coast, her role is to ensure that the region is not left out from the rest of the country when it comes to young chefs activities.

Ask her about her dream role and she says, "My dream is not to be an executive chef but for people who supported me to be proud of me. For now, my goal for is to make cakes that garner excellent customer feedback."

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# Ashish Thapliyal

## Chairman

Chef Ashish, 26, works at Al Raha Beach Hotel in Abu Dhabi and takes care of all the mise en place, plating, etc. for two restaurants. Hailing from the north Indian state of Uttarakhand, Ashish was raised in a district where kids grow up either wanting to join the army or become a chef. Ashish wanted to be neither. He interest was electronics and he wanted to be an engineer but due to financial reasons he could not pursue the dream.

He began his culinary journey when he was selected by the Leela Mumbai to do his apprenticeship. Following that he moved to the Grand Hyatt Mumbai where he took up the opportunity to do a part time hotel management course. He worked in their continental and top tier Italian restaurants for 3 ½ years before coming to Dubai as Demi Chef de Partie and promoted to Chef De Partie.

He then moved to Abu Dhabi. While there, he got a message from his

executive chef asking him if he wanted to be a part of young chefs club. "I said yes, the very next day we attended the meeting and I got selected as a coordinator for Abu Dhabi. It's been great journey since April 2016 we did a couple of great industrial visits to the farms like Al Rawda poultry farm, Emirates caviar farm, and factory visit of Barakat juice and vegetables, and couple of workshops on gelatin US beef and US cheese."

He even got the once in a lifetime opportunity to attend the WorldChefs Congress 2016 in Thessaloniki, Greece. "It was a great experience to meet chefs from all around the world and share the knowledge. There were so many speeches that fired me up, George Calombaris, Michel Escoffier, Christopher Koetke and Mark Moriarty are the first that come to mind." There was much to be inspired by and aspire to at the congress as young chefs from around the word came together. "Believe me, it's worth it," he says.

## Raghu Pillai

### Chairman – ECG Abu Dhabi chapter, Senior Chef Facilitating the ECG Young Chefs Club

My role is to oversee and ensure the Young Chefs Club is getting its act together and are functioning to full capacity. It is normal after a while for young chefs to lose focus – it is an age we all have gone through. My role is therefore to get things going. Continually engage them in activities, make sure of attendance and drive membership across all emirates.

The young chefs core committee is structured in a way that we cover all the emirates and all the activities

that need to make sure the club is an enriching experience. We have Danushka looking after Dubai, Ashish looking after Abu Dhabi, Shaikha looking after East Coast and Kasun who is also coming up there, and Sana looking after over all administrative affairs.

We have been particularly active these past 6 months and attendance during this period has risen. We want to provide the young chefs a network base and a chance to learn from each other. We want them connected to WorldChefs, which as a body is keen on young chef development.







November 2016 **Gulf Gourmet**

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# Brave and PROUD

Chili's chain of restaurants in Saudi Arabia are this month's challengers for the Golden Chef Hat competition in KSA



**Chef Jafar Perthodika Veerankutty and Ammar Emad Farouk Hussien**

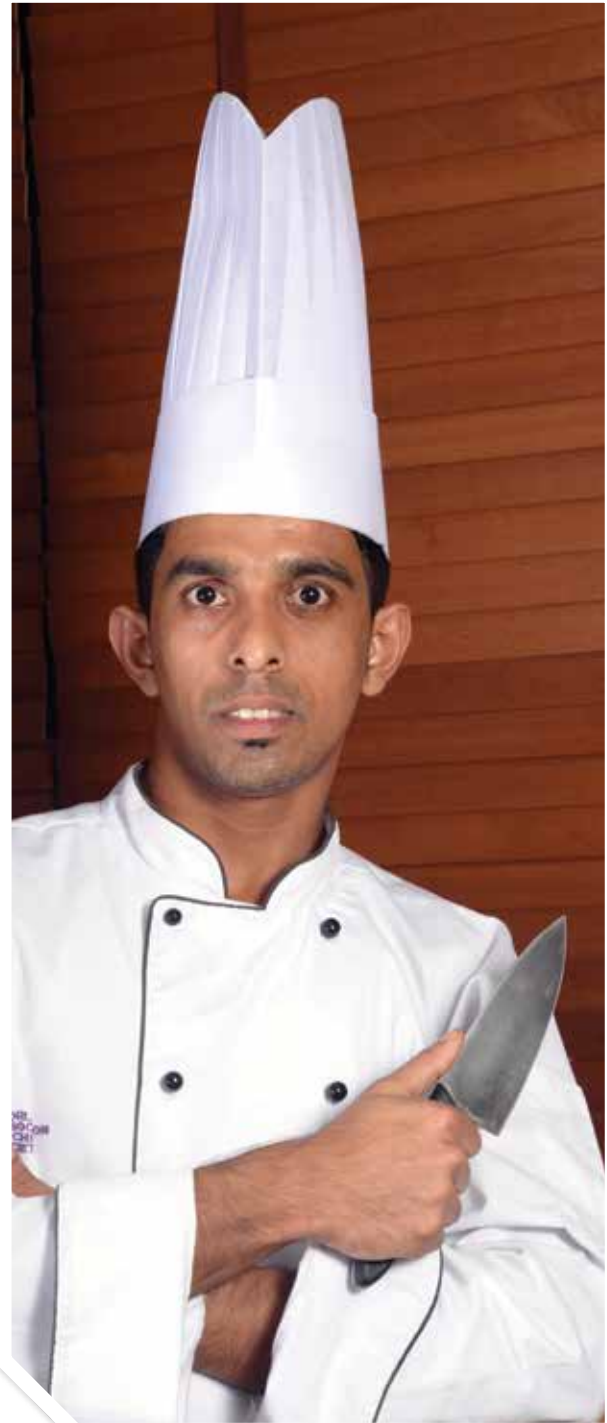
The Nestle Professional Golden Chef Hat competition in KSA has received great feedback in its first season. This month we chose Jafar Perthodika Veerankutty and Ammar Emad Farouk Hussien from Chili's Restaurants Jeddah to create a winning main course and dessert. Here are the stories of the two young chefs and their recipes.

## Chef Jafar Perthodika Veerankutty

Twenty-nine-year-old Jafar Veerankutty hails from the south Indian state of Kerala where his oldest memories take him back to farms and natural abundance. A place where the soil is fertile that he was exposed to the widest variety of organic ingredients as a child. "I continue to bring ethos to every plate on the table," he says.

After completing his high school in from Calicut University, Chef Jafar decided that he wanted to work rather than continue with higher studies. He took up the role of Commis at the Hyson International Hotel in his home town. After two years, he moved to Saudi to join Faiza restaurant in Rabigh where he spent three years before moving to the International Extended Center, Jeddah. He has spent a year at the Muglai Restaurant at Jeddah after that.

He says, "Being a part of this competition and creating something different and out of the ordinary is something that excited me. It was great using the products provided,



some of which I am using for the first time, e.g. Chef Demi Glaze.” For the competition, he created Fillet of Beef in Lemongrass, Mushroom Puree, Asparagus & Carrots with Classic Garlic Duchesse Potato.

### **Ammar Emad Farouk Hussien**

He is just 20 years old and graduated high school no more than a couple of year back, but the Egyptian chef Ammar

is raring to excel in his field of passion – cooking. Following his college studies specialising in business administration, Chef Ammar decided to follow his heart and joined AFS (Arabian Food Supplies, the Chili’s franchisee in KSA) as Commis / Management trainee.

Over the past six months since joining, Chef Ammar has been enjoying his daily duties and responsibilities including assisting his senior Chefs in their daily

work, working in all sections of the kitchen from saucier to garde manger and rotisserie to pastry.

“As a young chef I am learning the importance of HACCP, ISO and TQM and training to maintain consistency,” he says. For the competition he created Raspberry Chocolate Mousse with Lemon Crème Brulee & Coffee Pannacota in Gourmet Berries. Check out the recipes...





## Fillet of Beef in Lemongrass, Mushroom Puree, Asparagus & Carrots with Classic Garlic Duchesse Potato

### INGREDIENTS

Beef Fillet	180 gm
Chef reduced veal stock	1 cup
Salt	1 gm
Pepper	1 gm
Vegetable Oil	2 gm
Butter	40 gm
Lemon Grass	25 gm
Mushroom	30 gm
Heavy Cream	25 gm
Salt	1 gm
Pepper	1 gm
Vegetable Oil	4 gm
Maggi mashed Potatoes	20 gm
Garlic	50 gm
Butter	2 gm

Sour Cream	20 gm
Cream Cheese	25 gm
Peanuts	25 gm

### Method

- ◆ Beef Fillet: Firmly tie and string around the beef to hold the shape of the beef. Heat grill pan with vegetable oil and sear the beef both sides for 3 minutes each.
- ◆ Add the butter and crushed lemongrass roots to add flavor and fragrance to the beef. Remove from heat and place it into the pre-heated oven to cook more until the desired doneness.
- ◆ When its cooked finely chopped the peanuts and gently surround the nuts to the beef and set aside.
- ◆ Mushroom Puree: Add enough oil just cover the base of the pan and sauté the thinly slice of mushrooms until golden brown, then drain well to remove the excess oil.
- ◆ Potato Duchesse: Quarter potato and boil in salted water until cooked, drain the water and add the sour cream to the pot and mash it with potato masher.

- ◆ Add the cream cheese and mashed garlic and season with salt and pepper. Lastly, after mixing the mashed potato put inside a piping bag with a star piping tip.
- ◆ Pipe the mashed potato and bake inside the oven until golden brown.

### INGREDIENTS

Carrots	70 gm
Thyme	5 gm
Butter	20 gm
Pepper	1 gm
Asparagus	60 gm

### Method

- ◆ Peel carrots and trim away the roots. Fill up a small saucepan of water. Add the thyme, salt and a generous knob of butter.
- ◆ Add the carrots and asparagus and cook until tender.
- ◆ Once all are ready its time to do the plating. Swipe a mushroom puree to the plate on which side you want to put it.
- ◆ Drizzle with the beef juice and ready to serve.



## Raspberry Chocolate Mousse with Lemon Crème Brulee & Coffee Pannacotta in Gourmet Berries

### RASPBERRY CHOCOLATE MOUSSE

Docello chocolate mousse powder	62 Gm
Raspberry Puree	70 Gm
Heavy Cream	50 Gm
Bittersweet Chocolate Chips	10 Gm
Gelatin	80 Gm

### LEMON CRÈME BRULEE

Docello crème brulee powder	63 Gm
Lemon	200 Gm
Heavy Cream	25 Gm
Sugar	125 Gm
Eggs	4
Vanilla	1 gm

### COFFEE PANNA COTA

Docello pannacotta powder	75 Gm
Whole Milk	25 gm
Unflavored Gelatin	1 gm

Heavy Cream	25 gm
Coffee	5 gm
Sugar	125 gm
Salt	1 Gm

### Method

- ◆ Chocolate Mousse: Whip the cream to form light peaks. Set aside in the refrigerator. Melt the chocolate chips in a large mixing bowl set over barely simmering water.
- ◆ Add the raspberry puree to the melted chocolate then add the unflavored gelatin dissolved in hot water, then fold in the whipped cream until well incorporated. And set in to refrigerator.
- ◆ Lemon Crème Brulee: Finely grate lemon zest into cream in a heavy sauce pan, stir in sugar and a pinch of salt. Heat mixture to medium heat, stirring occasionally.
- ◆ Lightly beat yolks, then gradually whisk in hot cream and stir in vanilla and 1 tbsp. of lemon juice. Set aside.
- ◆ Coffee Panna Cota: Place milk in a heavy sauce pan, sprinkle gelatin all over and let it stand for 5 minutes.

Stir in to medium heat until gelatin dissolves, about 2 minutes.

- ◆ Add the cream, sugar and coffee and stir in to slow heat until sugar dissolves add pinch of salt and stir for about 3 minutes. Remove from heat.
- ◆ **Plating:** Transfer all the mixture into individual ramekin depends on the shape and size you want for your plating and let it stand inside the fridge until all set and ready for plating.

### INGREDIENTS

Meringue	75 gm
Raspberry Puree	125 ml
Caramel Sauce	100 gm
Assorted Berries	40 gm
Glucose Crisps	1 gm

### Method

- ◆ Plate all nicely to your desired plate and garnish with assorted berries and raspberry puree and caramel sauce.
- ◆ Arrange and decorate with glucose crisps.





## Say cheese!

A cheese workshop was organised by US Dairy Export Council to acquaint young chefs with the history of cheese making; its glorious past and future trends. The workshop was organised October 9-10, 2016 at the Radisson Blu Hotel, Dubai Deira Creek, and saw many young chefs from across UAE participate with great enthusiasm.

The speaker, Mark Todd, who is also known as the "Cheese Dude" was very encouraging and enthusiastic, getting young chefs to ask questions and participate. Live demos on cheese given by Molly McGrath and Matthew Lauders helped the young chefs educate themselves on the various types of American cheese and their applications in culinary art.

The session ended with cheese tasting and a great networking event for the young chefs wherein they got to exchange ideas with peers and industry experts.

Chef Sana Quidwai from Radisson Blu says, "The session was very well executed and the opportunity to taste and cook these new types of cheese was a bliss."

The ECG Young Chefs Committee thanked Chef Uwe Micheel, US Dairy Export Council, and the distinguished chefs for coming together and educating them.





November 2016 **Gulf Gourmet**

# Qatar Salon Culinaire a huge success

Close to 300 chefs converge to compete for glory at the 2nd Qatar Salon Culinaire organised by Qatar Culinary Professionals

**Q**atar's culinary scene has been exploding with flavours these past few years. The capital-city of Doha is attracting world-leading chefs, as top-tier establishments and top global hospitality brands make their presence felt in the country. The culinary standards are now at a whole new level and it isn't surprising to find Qatar-based chefs create culinary masterpieces daily.

To showcase this signature culinary expertise, Qatar Culinary Professionals (QCP) organised the Qatar Salon Culinaire from October 18-20. Chefs used the platform to hone their skills and display their passion competing in diverse and exciting categories. They were judged by an international panel of WACS certified judges including the new elected President of World Association of Chefs Society (WACS) – Chef Thomas Gugler.

"Once you see who is competing and who is judging, it becomes clear that Qatar Salon Culinaire is about more than just prizes; it is about skill - and most importantly, it is about pride," says a QCP spokesperson.

This was the second-edition of the Qatar Salon Culinaire organised by QCP and included seventeen competition categories ranging from live cooking and carving to aesthetically beautiful showpieces and static displays – all in front of a live audience and the international judging panel. This year also saw a new category – Qatari Feast – to promote Qatari foods.

Nearly 300 professional chefs from



across the country partook in the various competitions looking to make their hotel/restaurant proud.

This year's judging panel included Chef Federico Michieletto – Malaysia (Bocuse d'Or Judge; Head of Culinary Marini's Group Kuala Lumpur – Malaysia), Chef Marco Paul Bruschweiler – Thailand (Swiss-Diploma Master Chef; WACS Global Master Chef & Thailand Culinary Academy Advisor), Chef Jodi-Ann Pearton – South Africa (Chairperson of Glutateng Regional Committee, Competitions Director on Board of South African Chefs Association; The Culinaire of the Chaîne de Rôtisserie Johannesburg Ballage), Chef Adrian Meyer, MBA – KSA (Culinary Director and SACTC President), Chef Daniel Hiltbrunner – UAE (Certified ACF Master Chef & International Center for Culinary Art Chef Trainer), Chef Majed Al Sebahg – UAE (Managing Director; President of Syrian Culinary Guild; Vice President of Emirates Culinary Guild), Chef Mayeven Coopen – Mauritius (Executive Chef at La Canonnière Hotel – Beachcomber; President of the Mauritian Chefs Association); Chef Erich Anton Roos – Thailand (Executive Pastry Chef; Pastry Consultant) and Chef Thomas Gugler – KSA (Newly Elected President of WACS; Corporate Director of Kitchens; Executive Master Chef).

The Qatar Salon Culinaire was part of the 2nd Annual Global Hospitality and HORECA Show held at Doha Exhibition & Convention Centre (DECC). Corporate Partners of QCP as well as show sponsors took the opportunity to promote their products to the Chefs, hoteliers and other suppliers/exhibitors.

In partnership with Qatar Tourism Authority, QCP invited three Meilleurs Ouvriers de France (Master Chefs) including Chef Gabriel Biscay, Chef Dominique Costa and Chef Franck Ferigutti to do the 3 days Excellent Master Class, which is open to those who are willing to learn new menu and new strategies in cooking.

Meilleurs Ouvriers de France is a craftsmen competition in France, held every four years. The title of "Meilleurs Ouvriers de France" (shortened to MOF) is a unique and prestigious award in France for Chefs in a contest among professionals. This contest is organised and recognised as a third-level degree by the French Ministry of Labour. The President of the French President is granted honorary membership with the title MOF honoris causa. The awarding of medals occurs at the Sorbonne, in Paris, during a large reunion followed by a ceremony at the Élysée in the presence of the French Republic President.



Under the Patronage of H.H. Sheikh Mansour Bin Zayed Al Nahyan Deputy Prime Minister of the UAE,  
Minister of Presidential Affairs and Chairman of Abu Dhabi Food Control Authority

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## UAE-based Chef Mithun Chamika competes in Manchester

The recently concluded 2016 Jeunes Chefs Rôtisseurs Competition, held in Manchester, Great Britain was a great showcase of art and talent. Chef Daniel Hiltbrunner CMC, the Consellier Culinaire Honoraire of Chaîne des Rôtisseurs writes us a report

**T**his year's young chef competition was held in Manchester, UK, a city in which the first computer was developed and the atom discovered. Therefore, everyone was sure we would see something exciting in the culinary field at this competition.

The 24 young chefs from all over the world representing the 5 continents met a few days before the competition. David R Tetrault, President of this competition and his team along with the organising committee of the UK Baillage put together a great program for the young chefs.

Visits to different markets and a meat workshop were arranged to prepare and familiarize the competitors with the local ingredients. Of course, in the football city of Manchester there was also time made for a visit to the ground of Manchester United football stadium with a private back of house tour to give an insight into this massive catering operation.

On Thursday was the tour of the competition venue, at Manchester College and the briefing with the draw of the kitchen numbers. For the judges we had our briefing in the afternoon at the Midland Hotel in the same room where the auto company Rolls Royce was created, so the signal for a high standard was set.

The A group had an early start as did the



kitchen team and the kitchen judges who all started at 6am. The 1st group got to see the mystery box which contained 2 rabbits, 1 big live crab, various vegetables, fruit, and chocolates as well the common table with many more ingredients to cook the 3 courses. After 30 min menu writing the action started in the kitchen. I had the great pleasure to judge again and it was my 10th time to be involved in observing the talent of these young chefs competing for the Chaîne and their countries.

The Manchester College was a perfect venue and the staff was very helpful throughout the long day. Just before lunch, time was up and the dishes were presented to the tasting judges. After a quick turnaround, the B group started in the afternoon for the 2nd heat. Our young Chef Mithun from Radisson Blu Deira representing the UAE was in that group. Like the group before, some chefs were challenged by the rabbit and the live crab but in the end, all 24 competitors managed to create a nice 3 course menu.



Chef Mithun did a great job but to see if he would be in the top 3 we all had to wait until the award ceremony and Gala dinner on Saturday. By 6.30 pm the last desserts were served and it was time to clean up and head off. It may have been a long day but it was worth it to see some great dishes and 24 talented chefs showing off their skills and abilities.

At 9am Saturday, we had our debrief sessions with all the competitors and judges as feedback is very important for the young chefs. Only a few more hours before the 3 winners were announced and all the competitors get inducted into the *Chaine des Rotisseurs*. At 4.30 the award ceremony started with thanks and acknowledgement of the organizing committee, Manchester College, sponsors and judges by the members. Chef Daniel received a special thank you for his 10th anniversary for judging the competition.

Then to the results: the highest score from the kitchen jury went to Chef Mackenzie Fergusan from Canada who also took 3rd place, New Zealand made history with young chef William Shane Mordido who won 2nd prize which means he is the first Kiwi chef in the top 3 in the 40-year history of the competition. The winner this year is Christoph Eckert from Germany. Well done to all 24 young chefs! The standard gets higher each year which shows the importance and relevance of this competition in the culinary world of young chefs.

It was a very exciting and successful even for everyone involved and the 2016 Manchester Grand Chapitre 2016 will stay in our memory for a long time.

We all look forward to do it all over again and give other young chefs the opportunity to compete in this very prestigious competition.

See you in Australia next year and vive la Chaine.





# Singapore wins Culinary Olympics 2016

25,000 visitors turned the IKA/Culinary Olympics into the gastronomic highlight of 2016. Singapore won the battle of chefs in the national competition

**"W**e were bigger and better than ever before," said Andreas Becker, President of the German Chefs Association, summing up the IKA/Culinary Olympics experience 2016. Thousands of people came to experience the spectacle at the Messe Erfurt in Germany. In other words, October 22-25 of October saw the venue

in Erfurt turn into the biggest restaurant in the world. It was the place to be for chefs, industry partners, gourmets and hobby chefs. For four days they could actually witness the top elite of the world wide chefs network do their best to satisfy the palettes of judges and guests alike.

"The new category for the Junior national

team, the edible buffet, was especially successful," Becker explains about the newest trend at the IKA. For the very first time in 116 years the Junior National Teams didn't prepare a cold plate presentation, but prepared an edible buffet, that could be tasted and enjoyed by judges and guests alike. "This is definitely way the IKA is headed. We want to be more sustainable with our





resources and give our guests a special highlight to look forward to."

In 18 glass kitchens, more than 2,000 chefs from 59 nations prepared over 7,000 fresh meals. But of course, there can only be one winner and Singapore took the trophy for best national team over Finland, who won silver, and Switzerland, who won bronze.

In the other categories placements are as follows:

#### **Junior National Teams**

**Gold:** Sweden

**Silver:** Switzerland

**Bronze:** Norway

#### **Community Catering**

**Gold:** Finland

**Silver:** Sweden

**Bronze:** Denmark





# Meet the winners WorldChefs Congress 2016

Here are the list of winners and images of the chefs that made it to the global finals of the senior, junior and pastry chef challenges in Thessaloniki last September. Congratulations to all for winning their national-level and continental-level competitions and making it to the world finals. If you want to be part of the global finals in 2018 in Kuala Lumpur, start preparing now as the national level competitions will soon be underway next year

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<b>Hans Bueschkens Challenge</b>	Winner	Robert Sandberg	Sweden
	1st runner up	Tommy Jespersen	Denmark
	2nd runner up	Lynnette Tak Sock Hui Payuda	Singapore
<b>Global Pastry Chefs Challenge</b>	Winner	Narae Kim	South Korea
	1st runner up	Frida Backe	Sweden
	2nd runner up	Desmond Lee Yam Hock	Singapore
<b>Global Chefs Challenge</b>	Winner	Eero Vottonen	Finland
	1st runner up	Fredrik Andersson	Sweden
	2nd runner up	Lee Boon Seng	Singapore



November 2016 **Gulf Gourmet****Main:** Robert Sandberg**Hans Bueschkens Challenge**  
Winner: Robert Sandberg**Main:** Tommy Jespersen**Hans Bueschkens Challenge**  
1st runner up; Tommy Jespersen**Centerpiece:** Narae Kim**Global Pastry Chefs Challenge**  
Winner; Narae Kim**Plated desert:** Frida Backe**Global Pastry Chefs Challenge**  
1st runner up; Frida Backe

November 2016 **Gulf Gourmet****Main: Eero Vottonen****Global Chefs Challenge**  
Winner: Eero Vottonen**Main: Fredrik Andersson****Global Chefs Challenge**  
1st runner up: Fredrik Andersson**Thamara Kumari at the end****Rahil Rathod at work****Food details****Norbert Schmidiger**



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# LA CUISINE BY SIAL 2016

## Briefs of the Classes for Entry

### Class No. - Class Description

1. Cake Decoration – Practical by DAWN
2. Elegance Stylish Wedding Cake –Three Tier
3. Four Plates of Dessert by Nestle Docello
4. Pastry Showpiece
5. Baked Bread Showpiece by AGTHIA
6. Friandises Petites Four Pralines Nougatines
7. Chocolate Carving Showpiece
8. Fruit & Vegetable Carving Showpiece
9. Open Showpiece
10. Australian Lamb Five-Course Gourmet Dinner Menu by MLA
11. Tapas, Finger Food and Canapés by Grand Mills Bakeries
12. Individual Ice Carving
13. Ice Carving Team Event
14. Practical Fruit & Vegetable Carving
15. Sustainable Fish & Seafood - Practical Cookery by
16. Australian Beef - Practical Cookery by MLA
17. Mezzeh – Practical Cookery by Boody's
18. Emirati Cuisine - Practical Cookery
19. A Medley of Mocktails by AGTHIA
20. Etihad In flight meal sponsored by Etihad Airways
21. Ovo-Lacto Vegetarian Four-Course Menu by Egg Station
22. Dressed Lamb – Practical Butchery by Meat and Livestock Australia

23. Chicken - Practical Cookery by USAPEEC
24. 3 course Cheese Menu by USDEC
25. USA Cheese- Practical cookery by USDEC
26. Traditional Moroccan Cuisine by SUMA GOURMET

## Practical Pastry (Patisserie)

### Class 01: Cake Decoration

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

provided for each competitor to work upon.

12. Water, electricity and refrigeration might not be available.
13. The cake will be tasted and cut by the Judges, as part of the judging criteria
14. A minimum of two DAWN fruit purees are to be used in the preparation of the cake, Details of supplier shall be sent to all competitors

## Pastry Displays

### Class 02: Elegance Stylish Wedding Cake –Three Tier

All decorations must be edible and made entirely by hand.

1. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
2. Fine, food-quality wiring is allowed for the construction of flowers but must be properly wrapped and covered with flower tape or paste.
3. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
4. The bottom layer of the cake must be edible. A section of the finished edible cake should be cut for the judges' inspection
5. The cake will be tasted by the judges.
6. Inedible blanks may be used for the two top layers.
7. Typewritten description and recipes are required.





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8. Maximum area w60 cm x d75 cm.
9. Maximum height should not exceed 1 meter (including socle or platforms)
10. Points will be deducted for non-compliance.

### Class 03: Plated Dessert by Nestle Docello

1. Prepare four different types desserts each for one person.
2. Displayed cold, each portion for one person, suitable for a la carte service.
  - a) *1 x Hot and Cold dessert composition*
  - b) *1 x Vegetarian without eggs and animal fat*
  - c) *1 x Arabic Dessert Free Style creation*
  - d) *1 x Dessert serve in glass*
3. Practical and up-to-date presentation is required.
4. Typewritten description and recipes are required.
5. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
6. Maximum area w90 cm x d75 cm
7. Showpieces are allowed but will not be judged.
8. One of the plates must use Docello by Nestle as the main ingredient.

### Class 04: Pastry Showpiece

1. To display a showpiece of either
  - a) *Chocolate*
  - b) *marzipan/sugar / pastillage*
  - c) *dough/bread dough*
  - d) *Asian dough figurine*
2. No frames, moulds or wires are allowed. Points will be deducted for non-compliance.
3. Edible media may be used, singly or in mixed media.
4. Written description required.
5. Maximum area w90 x d75cm.
6. Maximum height 90cm (including base or socle)

### Class 05: Baked Goods and Baked Bread Showpiece

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

1. A baked bread showpiece.
2. Two types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Two types of bread roll 25-40grams (competitor's choice)) three pieces of each roll to be displayed.
4. Two types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Two types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be displayed on a separate platter for judges' tasting.
7. All breads & dough must bake at own work place as fresh as possible and deliver to the competition venue for judging.
8. Poor hygiene standard of handling bakery products will not be judged.
9. Typewritten products description and recipes are required.
10. Maximum area w90 x d75cm

### Class 06: Petites Four & Pralines

1. Exhibit six varieties.
2. Six pieces of each variety (36 pieces total) plus one extra piece of each variety on a separate small platter for judges' tasting. each piece to weight between 6-14grams.
3. Freestyle presentation and theme
4. Present the exhibit to include a small showpiece
5. Showpieces should enhance the presentation, and will be judged.
6. Written description mentioning the theme is required.
7. Typewritten products description and recipes are required.
8. Maximum area w90 cm x d75 cm

## Artistic Displays

### Class 07: Chocolate Carving Showpiece

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

### Class 08: Fruit & Vegetable Carving Showpiece by Barakat Quality plus

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

### Class 09: Open Showpiece (Free Style Showpiece)

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Frames and wires support are allowed but must not be exposed.
4. Maximum area w90 cm x d75 cm.
5. Maximum height 75 cm. (including base or socle).
6. **Special note:** To enhance the overall level of competition and to aid competitors to demonstrate superior modeling skills, it is permitted to use, frames and supports i.e. Styrofoam support must not pre-



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molded and simply sprayed, a round cylinder to form the base of a body is permitted, and under no circumstances will pre-carved detailed Styrofoam of any other media be permitted. If the judging committee deems that the finishing has been aided by excessive moulding work it may not be judged

### **Class 10: Five-Course Australian Lamb Gourmet Dinner Menu by Meat and Live Stock Australia**

1. Present a plated five-course gourmet meal for one person
2. One of the appetisers for the meal must contain Australian Lamb as the main ingredient.
3. The meal to consist of:
  - > **A cold appetiser,**
  - > **A soup,**
  - > **A hot appetiser,**
  - > **A main course with its garnish**
  - > **A dessert.**
4. Hot food presented cold on appropriate plates
5. Food coated with aspic or clear gelatin for preservation.
6. Total food weight of the 5 plates should be 400-500 gms.
7. Typewritten description and typed recipes required
8. If Australian Lamb is not used then 50 points shall be deducted from the judging
9. Maximum area w90 cm x d75 cm

### **Class 11: Presentation of Tapas, Finger Food and Canapés**

1. Exhibit eight varieties. Weight between 10-20 grams per piece
2. Six pieces of each variety (total 48 pieces)
3. Four hot varieties.
4. Four cold varieties.
5. Hot food presented cold
6. Food coated with aspic or clear gelatin for preservation
7. Presentation on suitable plate/s or platter/s or receptacles.
8. Eight pieces should correspond to one portion.
9. 2 of the cold items must use

selected bread supplied from Grand Mills bakeries in their composition as a base.

10. Sponsored Bread Items will be given to et competitors prior to the event and a list of varieties.
11. Name and ingredient list (typed) of each variety required.
12. Maximum area 60cm x 80 cm

### **Practical Artistic**

#### **Class 12: Individual Ice Carving**

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

#### **Class 13: Ice Carving Team Event**

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

#### **Class 14: Practical Fruit & Vegetable Carving by Barakat Quality plus**

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

### **Class 15: Sustainable Fish & Seafood - Practical Cookery**

1. Time allowed 60 minutes
2. Prepare and present four identical main courses using Gulf waters sustainable Fish and seafood. Sponsored items may become available this will be communicated to competitors as soon as possible.
3. Weight of fish per portion on the plate to be 150 grams
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Failure to use gulf water sustainable fish will result in a 50 point reduction of judging points
6. Typewritten recipes are required

### **Class 16: Beef - Practical Cookery by Meat and Live Stock Australia**

1. Time allowed 60 minutes
2. Prepare and present four identical main courses using Australian Beef as the main protein item.
3. Any cut of beef with the exception of tenderloin, rib eye and sirloin, can be used.
4. Weight of beef per portion on the plate to be 150-170grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required.
7. If Australian beef is not used then 50 points shall be deducted from the judging points, competitors must bring with them proof of purchase of Australian beef.



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### Class 17: Mezzeh – Practical Cookery by Boodys

1. Time allowed: 60 Minutes
2. Prepare and present for four persons: Three types of hot mezzeh and three types of cold mezzeh.
3. Only one (if any) of the following types of mezzeh may be displayed: humus, tabouleh, babaganough, fatouche, moutabel.
4. The mezzeh can be representative of any of the following countries:
  - > *Lebanon*
  - > *Syria*
  - > *Jordan*
  - > *Morocco*
  - > *Egypt*
  - > *Tunisia*
5. Dishes must represent a variety of cooking methods and the use of ingredients as used in the Arabic restaurants of the UAE.
6. Boodys olive oil and Tahina must be the only olive oil and Tahina used in the creation of these dishes and will be available in the competition venue for use in the kitchens
7. Present the mezzeh in four equal portions.
8. Two portions will be presented and two portions will be presented to the judges.
9. If Boodys products are not used then 50 points shall be deducted from the judging
10. *Typewritten recipes are required.*

### Class 18: Emirati Cuisine - Practical Cookery

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

- > *Balalit*
  - > *Kabeesa*
  - > *Assedat Bobal*
4. Also prepare and present two plated portions each of any two of the following dishes:
    - > *Margougat Al Khudar*
    - > *Thareed Laham*
    - > *Margougat Al Dijaj*
    - > *Maleh Biryani*
    - > *Samak Mashwi*
    - > *Machboos Samak*
  5. Emirati cuisine with traditional presentation and serving as would be found in a family home of the United Arab Emirates.
  6. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
  7. The judges will check appliances and utensils for suitability
  8. Typewritten description and recipes are required
  9. Time allowed 60 minutes to present all three recipes

### Class 19: A Medley of Mocktails

AGTHIA will supply juices to entrants in this class. Display three portions each of three different alcohol-free cocktails using any combination of the following Al Ain Fresh juices:

- > *Orange*
  - > *Watermelon*
  - > *Pinapple*
  - > *Grapefruit*
  - > *Strawberry*
  - > *Lemonade*
  - > *Carrot*
  - > *Green Apple*
  - > *Mango*
  - > *Cocktail*
  - > *Guava*
  - > *Kiwi*
  - > *Pomegranate*
  - > *Mint Lemonade*
  - > *Lemon Concentrate*
1. Competitors are allowed to use a maximum of two other ingredients per mocktail.
  2. Ice, Salt, Pepper, Spices and Herbs used as seasoning are not

counted as ingredients.

3. Competitors are to bring their own equipment, glasses, receptacles, etc.
4. Contact the organisers for juice samples after payment of entry fee.
5. The mocktails must be made entirely on-site; no pre-mixes or pre-mixing is allowed.
6. Garnishes, which can be made from any edible substance, must be prepared, cut and shaped entirely on-site.
7. The competition will begin with a close pre-inspection by the judges to ensure that no pre-preparation has taken place.
8. Time allowed 30 minutes to include garnish preparation.
9. Recipes required

### NOTES TO AID COMPETITORS

#### Judging Points

**TASTE 60:** The highest percentage point possibility is given for a good tasting mocktail

**PRESENTATION 30:** The preparation and use of the garnish, the type of glass used the overall look of the mocktail.

**WORKING METHOD 05:** Clean, hygienic and safe work methods

**INNOVATION 05:** New thinking as to glassware, decoration or presentation

### Class No 20: In Flight Meal by Etihad

1. Create a lunch/dinner menu for business class passengers flying ETIHAD airline on Abu Dhabi/ London sector. A economy class ticket to home country for the winner of this class shall be awarded as a prize.
2. Menu must be practically reproducible for two hundred covers. All food items to be Western cuisine no Arabic food is required to be presented.
3. Durable enough for in-flight service (i.e. suitable for





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chilling and re-heating without deterioration in quality).

4. Meal must be totally acceptable to Muslims.
5. One portion of the main-course will be re-heated and tasted as part of the judging process.
6. Menu to comprise: A choice of 2 hors d'oeuvre (each approx 90grams), One salad with a choice of 2 dressings, A choice of two main courses, one to be vegetarian (each approx. 280gr inclusive), One cold dessert (approx. 90g).
7. The Main courses must be suitable to be able to be reheated and served with in 12 minutes.
8. Prepare and exhibit three portions of each dish. One for display as per pre-service set up in foils, one set for display as per service to guest (glazed), one set complete appetizers and main course for judges tasting this portion to be kept chilled ready for reheating once judges request. An oven shall be provided.
9. A written menu is required.
10. Typed recipes are required.
11. The organizers will provide the dishes for presenting the in-flight meals.
12. The main-course used for presentation purposes can be glazed with aspic to keep a good appearance.
13. The main-course used for re-heating and tasting, must be covered with the foil provided.
14. All competitors shall be sent a guideline for the plating and portion sizes, these guidelines must be followed. Also a recipe sheet and photograph to be provided as per sample specification sheet provided

#### **Class 21: Ovo-Lacto Vegetarian Four-Course Menu by Egg Station**

1. Present a plated four-course

vegetarian ovo-lacto meal for one person.

2. Suitable for dinner service
3. The meal to consist of:
4. An appetizer containing EGG STATION egg product
5. A soup
6. A main course
7. A dessert
8. To be prepared in advance and displayed cold on appropriate plates.
9. No meat, chicken, seafood or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
10. The appetizer can either be cold or hot presented cold to contain a minimum of 60% egg product from EGG STATION as the main ingredient of the dish. Egg Station product will be made available to all competitors as required.
11. Total food weight of the four plates should 500/600 gms.
12. Typewritten descriptions and recipes required.
13. Maximum area w75cm x d75cm

#### **Class 22: Dressed Lamb - Practical Butchery by Meat and Livestock Australia**

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. A training/demonstration will be provided by MLA prior to Salon event
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Competitors must use the fridges provided to store their finished cuts prior to judging
4. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
5. Organisers will supply the dressed lamb for this class.
6. Each competitor will have one banquet table (supplied by the

organisers) on which to work.

7. No power tools permitted.
8. 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**
9. Time allowed: two hours
10. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
11. 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 Eye of Loin.**
  - 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.**

#### **Class 23 Chicken - Practical Cookery by USAPEEC**

1. Time allowed 60 minutes
2. Prepare and present four identical main courses using Chicken as the main protein item. USA Chicken leg quarters will be supplied to the competitors on the competition day at the venue. No other chicken can be used.
3. Present the main courses on individual plates with appropriate garnish and accoutrements.
4. Typewritten recipes are required
5. Weight of chicken per portion on the plate to be 150 grams

#### **Class 24: 3 Course Cheese menu by USDEC**

1. Prepare a 3 course menu for one



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person using USA Cheese in every course.

2. Displayed cold, suitable for a la carte service.
3. 1 x Hot appetizer
4. 1 x Main course with main item being USA cheese
5. 1 x Cold Dessert
6. Practical and up-to-date presentation is required.
7. Typewritten description and recipes are required.
8. Maximum area w90 cm x d75 cm
9. All of the plates must use USA Cheese as an ingredient

#### **Class 25 USA Cheese - Practical Cookery by USDEC**

1. Time allowed 30 minutes
2. Prepare and present two identical main courses using USA Cheese as the main ingredient. USA Cheeses must be used by all. No other cheese can be used. Contact details of the suppliers to purchase the cheese from shall be sent to all competitors prior to the competition.
3. If USA Cheese is not used then 50 points shall be deducted from the judging points, competitors must bring with them proof of purchase of USA cheese.
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required
6. Weight per portion on the plate to be 150-200 grams

#### **VENUE & ENTRY FEES**

1. La Sial will be held during the La Sial Middle East Exhibition from December 5th to 7th 2016.
2. The venue is at the Abu Dhabi National Exhibition Centre
3. The entrance fee for single entries is Dhs.100 (AED. One Hundred) per person per class,

unless otherwise stated in the Rules and Regulations or the Class Briefs.

4. The fee for entry to the trophy classes is as follows
  - i. **Best Cuisinier – La Sial Abu Dhabi 2016 – AED:500/- per person**
  - ii. **Best Pastry Chef – La Sial Abu Dhabi 2016 – AED:400/- per person**
  - iii. **Best Artist – La Sial Abu Dhabi 2016 – AED:500/- per person**
  - iv. **Best Arab National – La Sial Abu Dhabi 2016 – AED:300/- per person**

#### **CLOSING DATE:**

5. **Closing date for entries is December 1st 2016 However, many are often fully subscribed and closed well before the closing date.**

#### **TROPHY ENTRY**

Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are entering. No other classes may be entered into by a trophy entrant. Trophies are awarded on the highest aggregate points from all three classes

The required classes are:

#### **BEST CUISINIER:**

- i. **Class #10. Five-Course Dinner Menu**
- ii. **Class # 16. Beef Practical**
- iii. **Class # 15. Fish & Seafood Practical Cookery**

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

#### **BEST PASTRY CHEF:**

- i. **Class # 01. Practical Cake Decoration**
- ii. **Class # 03. Four Plates of Dessert**

#### **iii. Class # 06. Friandises, Petites Four**

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

#### **BEST ARTIST:**

- i. **Class # 07. Chocolate Showpiece**
- ii. **Class # 09. Open Showpiece**
- iii. **Class # 12. Individual Ice Carving**
- iv. **Class # 14. Practical Fruit & Vegetable Carving**

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

#### **BEST ARAB NATIONAL by Boecker:**

- i. **Class #10. Five-Course Dinner Menu**
- ii. **Class # 17 Arabic Mezzeh - Practical Cooker.**
- iii. **Class # 18 Emirati Cuisine – Practical Cookery**

In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one medal.

#### **HYGIENE AWARD**

A special hygiene shall be commissioned with a trophy from the Hygiene partner of La Sial. The award shall be presented to the chef showing the highest standard of food safety and hygiene in the practical classes in the kitchen. A special hygiene jury shall be present.

#### **IMPORTANT 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.



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## WASTAGE and EXCESS MISE-EN-PLACE

1. Mise-en-place and brought materials will be checked at the time of arrival to the kitchen,
2. There will be a penalty deduction of up to five points for excess mise-en-place production.
3. Wastage will be calculated during and after the class.
4. There will be a penalty deduction of up to five points for excess wastage.
5. 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.
6. 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.
7. All dishes are to be served in a style equal to today's modern presentation trends.
8. Portion sizes must correspond to a three-course restaurant meal.
9. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces or as indicated on the class brief.
10. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
11. Competitors must bring with them all necessary mise-en-place prepared according to Worldchefs guidelines in the hot kitchen discipline ([www.worldchefs.org](http://www.worldchefs.org)).
12. Competitors are to provide

their own pots, pans, tools and utensils.

13. All brought appliances and utensils will be checked for suitability.
14. The following types of pre-preparation can be made for the practical classes:
  - > *Vegetable / Fungi / Fruits; washed and peeled – but not cut up or shaped*
  - > *Potatoes washed and peeled – but not cut up or shaped*
  - > *Onions peeled but not cut up*
  - > *Basic dough can be pre-prepared.*
  - > *Basic stocks can be pre-prepared*
  - > *Basic ingredients may be pre-weight or measured out ready for use*
  - > *Fish may be scaled, gutted de-finned and de-gilled, but must otherwise be brought to the competition whole.*
  - > *Meat may be de-boned and portioned and the bones cut up.*
  - > *No pre-cooking, poaching etc. is allowed*
  - > *No ready-made products are allowed.*
  - > *No pork products are allowed.*
  - > *No alcohol is allowed.*
15. If a farce is to be used for stuffing, filling, etc., at least one of the four portions of the farce must be prepared in front of the judges to show the competitor's skill
16. No help is allowed to be given to the competitor once the competition starts; the coaching of a competitor from the sidelines will result in the competitor being disqualified.
17. 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.
18. Two copies of the recipes typewritten are always required.

19. Submit one copy of the recipes to the clerk when registering
20. Submit one copy of the recipe to the duty marshal at the cooking station.

## Rules and Regulations

(Organised by the Emirates Culinary Guild)

### NB

1. Please read the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead to loss of marks or complete disqualification.
2. The Briefs of the Classes for Entry document also forms part of these Rules and Regulations and must be read in conjunction with this document.
3. Other regulations relevant to a particular competition would appear on the last page/s of this document

### PARTICIPATION

4. Participation at competition is open to anyone professionally employed in the preparation of food.
5. Unless the organisers specifically mention a class as being a team event, all classes are for entry by a single competitor.
6. Competitors are restricted to one entry per class.
7. With the exception of those entering for the Best Artist trophy, competitors are restricted to entering a maximum of three classes.
8. Competitors entering to win a trophy must participate fully in every class entered in order to qualify.
9. Competitors must attend and participate on the date and at the time allotted to them

### COMPETITION ENTRY

10. Please note that there are different forms for different





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types of entry; ensure that the correct form is being used. Competition runs 5th -7th December 2016

11. Complete the entry-form according to the instructions on the form.
12. Completed photocopies of the entry-form are acceptable.
13. Submit the completed form to the organisers along with the requisite fee.
14. Fees must be submitted along with completed entry forms.
15. Fees are payable to:

**Bank Name:** Mashreq Bank

**Account Name:** Emirates Chefs Guild FZ LLC

**Account Number:** 019000017926

**IBAN:**

AE600330000019000017926

**SWIFT:** BOMLAHAD

**Branch:** Dubai Internet City

16. Entries are accepted strictly on a first-paid, first-accepted basis

17. No entry is accepted until the appropriate fee has been received.

18. Entry Fees are non-refundable.

## CERTIFICATES AND LETTERS OF PARTICIPATION

19. Ensure that your name (clearly written in block capitals) appears on your entry-form exactly as you would wish it to appear on any certificate, letter of participation or posting of results.
20. Any applications for amendments to letters or certificates will necessitate: a) Return of the original certificate b) A written confirmation from the executive chef c) A pre-paid fee of Dhs: 100/- (AED: One-hundred) per certificate.

## HYGIENE

21. A professional food-safety company will oversee all aspects of hygiene practice at the competition.
22. It is quite possible that the Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit.

23. 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

## THE SECRETARIAT

24. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the competition.
25. The competition is governed by and construed according to the rules of the organisers.
26. The organisers have sole authority to adjudicate on any matters pertaining to the competition.
27. Entrants' acceptances of participation in the competition are construed as confirmation of their undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of the Emirates Salon Culinaire.
28. The address of the ECG for all correspondence and inquiries referencing culinary competitions is: The Emirates Culinary Guild, PO Box 454922 Dubai, United Arab Emirates. Tel: + (97156) 8014089. Email: emiratesculinaryguild@gmail.com

## COMPETITORS AND HELPERS

29. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor within the preparation area.
30. A helper must be junior in rank to the person he/she is helping.
31. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
32. A competitor's helper must wear full; freshly laundered

chef's uniform with appropriate headgear and footwear when attending at the exhibition.

33. Incorrectly dressed competitors will not have their exhibits judged.
34. Incorrectly dressed helpers will not be admitted to the exhibition.
35. Logos, marks and identifying colours provided by the organisers must be worn by the competitor throughout the competition in the position indicated to them by the organisers at the time of registration.
36. Logos, marks and identifying colours provided by the organisers must be worn by helpers throughout the competition in the position indicated to them by the organisers at the time of registration.
37. A competitor entered in a practical competition must register at least thirty minutes before the commencement of the competition otherwise the competition slot will be given to a waitlisted competitor.
38. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.
39. Competitors and helpers are forbidden from approaching or speaking with or at a judge without the express permission of the organisers.

## EXHIBITS

40. 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.
41. Each exhibit must be a completely original work, it must not have been displayed



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previously (in whole or in part) in any competition or exhibition whether private or public.

42. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
43. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
44. It is forbidden to depict religious, nude, semi-nude or political themes in an exhibit.
45. All exhibits must be suitable for presentation as a decorative item in a restaurant or banqueting setting.
46. An exhibit must not carry any logo, label or mark of identification; however, competitors must be able to identify their exhibit if required.
47. Competitors are responsible for their exhibits and should ensure that they are available in their proper place for judging on the day and time specified.
48. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the competition area.
49. Finished exhibits must be placed in the position indicated by the organisers.
50. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
51. Competitors must leave the judging area as soon as their exhibits are in place or when instructed to leave by the marshals, whichever is the sooner.
52. Exhibits may, at the discretion of the organisers, be moved to a separate enclosure, there 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.
54. Exhibits which are removed by competitors without permission

of the organisers will not qualify for any kind of award

### COMPETITION MARSHALS

55. A Marshal-at-arms will be recognizable by a badge displaying the logo of the Emirates Culinary Guild and the legend 'Marshal'.
56. Marshals are charged with ensuring that the rules and regulations of the competition are observed by all concerned.
57. Competitors, helpers and visitors are all obliged to cooperate with the marshals - without question, at all times

### AWARD

58. Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
59. The decision of the judges is final and each competitor is required to abide by it without comment.
60. Medals will normally be presented at 18:00 each day. This may change according to circumstance.
61. 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.
62. A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates.
63. Incorrectly dressed competitors/helpers will not be allowed access to the awards area

### COPYRIGHT

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

### DISCLAIMER

65. The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event.
66. 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.
67. The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods, persons or personal effects.

### QUERIES

68. All queries must be submitted by email to: [theguild@eim.ae](mailto:theguild@eim.ae). The question and answer to each query will be broadcast to all entrants.
69. La Cuisine by SIAL will take place during SIAL Middle East at the Abu Dhabi National Exhibition Centre in hall 7
70. Access to the Exhibition Centre is through loading gate 3
71. Access to the halls is through hall door 7.1
72. La Cuisine will run December 5th – 7th 2015.

# newmembers



René Keller, Export Manager Food Service receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel.

The HUG company history dates back more than 130 years to a bakery in Lucerne. Joseph HUG-Meyer laid the foundation for success in 1877, when he invented the Zwieback, or rusk. Since then, many delicacies have been added; next to biscuits and cracker ready baked pastries for the Food Service market have become an integral part of our business.

The Swiss bakery – with tradition going back to 1877.

The company history of HUG started over 130 years ago in a bakery in Lucerne. Josef Hug-Meyer laid the foundation stone for success in 1877, with the discovery of the zwieback or rusk. Since then countless other biscuits such as Lächerli, Willisauer-Ringli, DAR-VIDA Crackers, biscuits for restaurants and hospitality, frozen snacks and Bricelets have been added, partly by company take-overs. The



takeover of Wernli AG from Trimbach in 2008 enabled optimum expansion of the range to include biscuits containing chocolate. Choco Petit Beurre, Japonais and Jura Wafers were invented at Wernli.

HUG AG is a Swiss family company through and through: with its three locations Malzers, Willisau and Trimbach it is at home in the heart of Switzerland and is now managed in the fourth generation by Andreas and Werner Hug.

The recipe for the quality and good taste of our products is in the hands of the

people who work with them. True to our motto:

Sincere, entrepreneurial and conscientious.

Tartelettes are the most universal bakery product and HUG's leading product in the Food Service Market. They are incredibly versatile, as any number of sweet or savoury fillings can be added, marking the day-to-day work of chefs, bakers and confectioners much easier. Tartelettes are baked shells - available in short-crust and puff pastry, waffle and meringue.

Under its motto "WE LOVE YOUR CREATIVITY", HUG offers, in addition to the tartelettes a wide variety of other ready-baked pastry products. In this way convenience and the chef's creativity complement each other. For recipe ideas see [www.hug-rezepte.ch](http://www.hug-rezepte.ch)





## Application Membership

Date of Application:

Family Name: (Mr./Ms./Mrs.)

First Name/s:

Nationality:

Civil Status:

Date of Birth: dd/mm/yy

Name of Employer:

Address in Home Country:

Work Address:

Tel:

Web Address:

Email:

Telephone Office:

Professional Title:

Fax Office:

Type of Membership Required: (Please tick one)

Tel. Home:

Corporate ☐ Senior Renewal ☐

Fax Home:

Senior ☐ Junior ☐

Email:

Declaration to be Signed by all Applicants

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

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

### FOR OFFICIAL USE ONLY

Remarks:

Payment received?

Certificate Given.

Pin Given.

Medal & Collar Given

Approved

Approved

President.....

Chairman.....

Fees:

Young Member: Junior members will receive a certificate.

Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).

Dhs.350/=joining. Includes certificate; member-pin, member medal and ECG ceremonial collar. Dhs.

150/=per year thereafter.

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

Corporate Member Dhs. 20,000 per year

# US\$ 3 billion

## what's your GCC market share?

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

There are over 7,000 independent restaurants in the UAE.

Each restaurant has a Head Chef.  
Each Head Chef has an annual budget.  
It ranges from AED 100,000 - US\$ 1 million.

### Now you do the maths.

The largest body that speaks for this group of Chefs is The Emirates Culinary Guild (ECG).

ECG organises Salon Culinaire at Gulfood Dubai, La Cuisine by SIAL in Abu Dhabi and world-record breaking food events in the city.

Gulf Gourmet is the only magazine endorsed by the ECG.

It also influences non-ECG Chefs across the GCC and is distributed at World Association of Chefs Societies events around the globe.

Take advantage of our platform.

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REACH

ENGAGE

INFLUENCE

## ABOUT GULF GOURMET

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

## WHO READS IT?

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

## REACH BY COUNTRY

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

## MARKET SEGMENTATION

▶ 5-star Hotels	46%
▶ 3/4-star Hotels	19%
▶ Independent Restaurants (Elite)	18%
▶ Independent Restaurants (Standard)	12%
▶ Food Industry Suppliers	3%
▶ Large & Medium Food Retailers	2%

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## Women Are Natural Born **LEADERS**

*"Why should we talk ill of her, who gives birth to kings? The woman is born from woman; there is none without her" — **Guru Nanak***

**D**ominique Crenn, Margarita Forés, Padma Lakshmi and my mother have one thing in common. Actually, they have three things in common. That is all of them are women, considered great chefs and leaders in their domain. So, it is alarming to know that:

- Women occupy just 6.3%, or 10 out of 160 head chef positions at 15 prominent U.S. restaurant groups analysed by Bloomberg in 2014
- The Guardian Newspaper in May 2016 reported that there are 21,000 more professional chefs in the UK for 2016, a total of 250,000. But only 18.5% of them – some 46,000 – are women

From the beginning of time women have changed and transformed the world. Throughout history women have played a crucial role in the progress of human kind, be this for the family, community or



**I measure the progress of a community by the degree of progress, which women have achieved**

— *B. R. Ambedkar*



business. Across the globe women have brought change and transformation that has allowed nations to develop. Without a doubt our economy needs women in leadership. But they are put down, ignored and belittled in some form or the other across the world in all cultures. Some other hard facts:

- UN Foundation reports women reinvest 90% of their income back into their families, while men reinvest 30–40%
- McKinsey Global Institute says USD \$28 trillion could be added to the annual global GDP if women were given equal employment opportunities
- Global Citizen says women account for 70% of the population living in absolute poverty

This is just the tip of the iceberg and still women are underrated across the globe. At the workplace women often suffer from:

- Discrimination
- Unequal pay
- Untoward advances
- Career glass ceiling
- Access to good jobs

A study first published in a 2012 by Harvard Business Review found that women outscored men on 12 of 16 leadership competencies. In addition, women are hard workers and results-focused and are good investors too.

Women are crucial to any workplace just like they are crucial for the existence of humanity. It is like the song says "This is a man's world but it would be nothing, nothing without a woman or a girl". Still to this date why are women undermined across the globe, both the Western and Eastern worlds are culprits to this.

Still the gap between men and women remains large. Men and women are equal, both play an enormous part in society, work and family. It is time that equal respect was given to each other.

The greatest woman leader that most people will have ever met would be their own mother, aunt, friend, wife or daughter. The least the men folk can do is to understand women view the workplace differently and perhaps that is a good thing. And it is in the best interest of any business to ensure there is equality amongst both genders.

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