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MARCH 2016

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THE MAGAZINE CHEFS LOVE TO READ
volume 11, issue 3

SALON COVERAGE

Winners, images,
interviews and more
from Salon Culinaire and
Gulfood held last month

WINNERS NEVER QUIT

It took five years for Pakistani Chef Mohammed Raees from Ajman Sarray to win Best Cuisinier at Salon Culinaire. He shares his secret to staying motivated and cooking well

TRADE TALK

Exclusive interview
with Emmanuel
Kamarianakis,
Consul General of
Canada to Dubai



CULINARY MENTOR

Conversation with
Michael Kitts from
The Emirates Academy
of Hospitality
Management



IN TOWN

Chat with Jason
Parsons, the
celebrity executive
chef from Peller
Estates





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president's station

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Dear fellow chefs, ladies and gentlemen,

Welcome to the March issue of our Gulf Gourmet. This issue is packed with details of those involved in the very successful International Salon Culinaire 2016. Find out who were the judges, the winners and our supporters.

To begin with, a BIG thank you to all our partners; namely, Dubai World Trade Center, Nestle, Meat and Livestock Australia, Masterbaker, US Dairy, US Poultry and Egg Council, Mitras International Trading, Fonterra, Convotherm- Monitowoc, Ginox, Barakat, Boecker and please forgive me if I have forgotten anyone.

We saw some great culinary pieces and as well many which can be improved. I was especially pleased that we had so many young chefs coming for the first time to the show. The Salon Culinaire remains our biggest platform to learn, to exchange our knowledge and to share our experiences.

We look already forward to the next event, the East Coast Salon on the 1st and 2nd of June in Fujairah at the Miramar Al Aqah Beach Resort Hotel. If any of our corporate partners want to join and support the show, please contact Chef Prasad at kacprasad@miramaralagah.ae or myself uwe.micheel@radissonblu.com.

The East Coast Salon has grown from a small neighborhood event into an international competition. A big thank you to Chef Prasad and the Miramar team for driving it.

A big thank you as well to all our visiting judges, who take the time to support us. Of course, a big thank you to all the ECG members who support with judging, marshalling, and with every aspect leading to the build-up. I need to single out two individuals and thank them separately for their time given and the tremendous work, our Chairman Andy Cuthbert and our



very own VP Administration Madam Josephine. Thank you.

If you have missed some of the previous issues of Gulf Gourmet, please visit gulfgourmet.net.

I urge all members to check out the Guild website to know what's happening on the calendar at emiratesculinaryguild.net. Do visit WACS Young Chefs page on facebook.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.

And finally, a thank you to Rami Abdou Al Jebrael and his team from Al Jawaher Reception & Convention Centre for hosting the February meeting

Culinary Regards,

Uwe Micheel

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

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Anchor

U.A.E.
Arabian Oasis Company
Behind Al Tayer Motors, Sheikh
Zayed Road, Dubai, U.A.E.
P.O. Box: 31587
Tel: 3725300/425
Himanshu.chotalia@alseer.com

OMAN
Arabian Oasis Company
P.O. Box: 1936,
Postal Code 130
Al Harm - Barka, Oman.
Tel: +968 26892900
Seshadri.kuppuswamy@alseer.com

KSA
Transmed Limited company
P.O. Box: 10575
Riyadh, 11443, Saudi Arabia.
Tel: +966112845600
Fax: +966112845600
Call Center: 920001946

QATAR
AL MAJID JAWAD (AMJAD) W.L.L.
Al Majid Jawad Marketing &
Distribution, C-Ring Road,
P.O. Box: 19100, Doha, Qatar.
Tel: +974 44356440
Mob: +974 77891088

Kuwait
Al Bustan Al Khaleeji Co.
P.O. Box: 4351 Safat, P.C. 13044,
Tel: +965 24745976
Fax: +965 24726802
info@bustankhaleeji.com
www.bustankhaleeji.com

Bahrain
JAWAD BUSINESS GROUP
Jawad House,
171 Sh Issa Avenue,
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editor'snote

email editor@gulfgourmet.net

This month's cover story is about a chef whose face may be familiar to those who have been visiting Salon Culinaire regularly these past few years. Mohammed Raees is a man who does not understand the term 'quit'. He spent the last five years nursing one goal in mind – to win the Best Cuisinier title at Salon Culinaire, which is held every year during Gulfood.

To understand how big Salon Culinaire is, here are a few facts about this year's competition. It is the largest culinary competition in the region, with close to 1,500 chefs competing in 27 classes covering every aspect of cooking and food creativity. 40 international and locally based judges are flown in to judge this 5-day extravaganza. This year, teams from as far as Germany and Canada competed alongside chefs not just from the UAE but the Middle East and North Africa too.

To be crowned the Best Cuisinier at such an event is the ultimate glory for any good chef. It is, however, no easy feat. Most chefs give up after two or three attempts. Mohammed, however, is built differently. The chef who received just a participation certificate in 2009 had made up his mind to clinch the biggest culinary title in this region and he kept at it. He won many medals in the process but the big title has always eluded him.

This year, he realised, he was leading when he won a Gold in beef class and a Silver in the 5 course gourmet. Knowing that the cover story of the March issue is usually reserved for the winner of Best Cuisinier at Salon Culinaire, he walked up to our photo editor soon after he finished his third competition, the Fish class in which he won the Gold. He handed over his phone number to us saying,



"I believe I will win the title this year. You will need this."

And he sure did win the title and it made our lives easy having his number at hand.

I spent an entire afternoon at Ajman Sarray, where he currently works, talking to him. What I realised over there is that all of his hard work at becoming the best chef has positively impacted his team too. His team of chefs cooked some of the most tantalising dishes I have tasted in recent times.

He says that having the support of his Executive Chef and General Manager has helped immensely. His next big goal is now to train the younger chefs in his hotel with the aim of bringing back more medals for Ajman Sarray in future competitions. For a guy who does not know how to give up, we can be rest assured he will make it happen.

Read his story and many more such interesting articles in this issue. We also have the most extensive coverage from Salon Culinaire in this edition.

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

Aquin George
Editor

CREDITS

THE EMIRATES CULINARY GUILD *President* Uwe Micheel
Phone +971 4 340 3128
Fax +971 4 347 3742
Email theguild@eim.ae

EDITORIAL *Editor & Publisher* Aquin George
Phone +971 50 504 5033
Email editor@gulfgourmet.net

Associate Publisher Amaresh Bhaskaran
Phone +971 50 456 8161
Email amaresh@gulfgourmet.net

CREATIVE Seeing Things Photography
Phone +971 50 547 2477
www.seeingthings.ae
Amro Fahed Al Yassin

CONTRIBUTORS Lincy Varghese
Ruqya Khan
Zoja Stojanovic
Content-Farm.com

ADVERTISING *Sales & Mktg.* Andrew Williams
Phone +971 4 368 6450
Email advertise@gulfgourmet.net

DESIGN *Art Director* Vahiju PC
Graphic Designer Natalie King

PRODUCTION Masar Printing & Publishing

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March 2016 **Gulf Gourmet**

friends of the guild



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newsbites



LOCAL APPROVED JUDGES

1	Thomas Haller	UAE
2	K.A.C Prasad	UAE
3	Majed Al Sabagh	UAE
4	Amro Al Yassin	UAE
5	Tarek Ibrahim	UAE
6	Suresh Babu	UAE
7	Atim Suyatim	UAE
8	Daniel Hiltbrunner	UAE
9	Romel Hernandez	UAE
10	Roderick Perdiguerra	JUNIOR JUDGE
11	Rajesh Devadas	JUNIOR JUDGE
12	Mohamed Diri	JUNIOR JUDGE
13	Raghu Pillai	JUNIOR JUDGE
14	Haytham El Sayed	JUNIOR JUDGE
15	Luca Brambilla	JUNIOR JUDGE
16	Charbel Khachan	JUNIOR JUDGE
17	Palitha Weerasinghe	JUNIOR JUDGE
18	YASSER B. JAD	JUNIOR JUDGE
19	MAHER NADDAF	JUNIOR JUDGE
20	AHMED MESAWA	JUNIOR JUDGE
21	MAHMOUD SULTAN	JUNIOR JUDGE

thejudges

Sr International Judges

1	Otto Weibel
2	Andy Kurfurst
3	Bernd Uber
4	Ann Brown
5	Eric Roos
6	Karl Heinz Haase
7	Heinz Zucchelli
8	Markus Kalberer
9	Karl Heinz Ney
10	Kenny Kong
11	KK Yau
12	Patrick Lannes
13	Marco Bruschweiler
14	Michael Lee
15	Nick Vadis
16	Norberth Girnth
17	Josef Oseli
18	Rainer Werchner
19	David Sosson
20	Thomas Gugler
21	Martin Kobald
22	Cornelia Elisabeth Volino
23	Prinsloo Sanet
24	JodiAnn Pearton
25	Tony Fernandes
26	Eric Low



Sr	MARSHALS	Hotel
1	ALAN PEDGE	CHIEF MARSHAL
2	MICHEL MIRATON	CHIEF MARSHAL
3	ROBIN GOMES	ASST CHIEF MARSHAL
4	NUGRAHA WARDHANA	MARSHAL
5	ADINTO SASONGGO	MARSHAL
6	SHIBIN MUHAMMED	MARSHAL
7	PETER PEERAPONG	MARSHAL
8	MARCO J. MORANA	MARSHAL
9	THUSHARA FERNANDO	MARSHAL
10	JOHN REDDING	MARSHAL
11	MILON ANTHONY ROZARIO	MARSHAL
12	MADHUKUMAR	MARSHAL
13	SAMAN POLGAMPOLA	MARSHAL
14	JAGODA DNK	MARSHAL
15	BADIH EL GEMAYEL	MARSHAL
16	SUMESH O. KRISHNANKUTTY	MARSHAL
17	SYLVESTER ROZARIO	MARSHAL
18	RAMI AL JEBRAIEL	MARSHAL
19	SUFYAN AL KEBATA	MARSHAL
20	FIRAS ABUKHREIBI	MARSHAL
21	ALI QASEM ABDO	MARSHAL
22	ABDULHAMID KAMAL AL RADDAWI	MARSHAL
23	CHAND MAULA RAKESH	OFFICIAL LAUNDRY SUPPORTER
24	SANTOSH SINGH	SALON CULINAIRE CHIEF STEWARD
25	HAYESH MANTARA	WAREHOUSE MANAGER
26	AHMAD EL CHARIF	MARSHAL
27	DAMIAN GOMES	MARSHAL
28	VIVEK HURIA	MARSHAL
29	MOHAMED SABER	MARSHAL
30	SUCCORINA D'SA	MERCHANDISE SUPPORTER
31	MOHAMMED MUMTAZ DIN	MARSHAL
32	LAVANYA HURIA	MERCHANDISE SUPPORTER
33	RUCHI SHUENG-LI THAMMITAGE	MARSHAL

Heikkinen is Executive Chef at Fairmont Dubai

Tuomas Heikkinen has joined Fairmont Dubai from Raffles Dubai. Heikkinen brings to the table over 18 years of experience in the hospitality sector. He was part of Raffles since 2012 when he joined as their executive sous chef and later promoted to executive chef a year later. In his new role at Fairmont Dubai, Heikkinen will be responsible for over 100 kitchen staff.

His career began as an apprentice at the two AA Rosettes awarded OXO Tower restaurant in London. Heikkinen has since worked at restaurant and hotel properties around the world, including Pierre Koffmann's two Michelin awarded Le Tante Claire, and Giorgio Locatelli's one Michelin awarded Locanda Locatelli, both in London.



RED MEAT ESSENTIAL IN A

Healthy Diet

MASTER CHEF TAREK IBRAHIM
EXPLAINS THE HEALTH BENEFITS OF
INCLUDING RED MEAT IN A BALANCED
HEALTHY DIET.

A wide variety of trimmed Australian beef, lamb and goat cuts and lean mince are available to suit different appetites, cooking styles and dietary requirements no matter what your age.

Iron-rich foods, such as beef and lamb, are important for growth and brain development and recommended by health experts from around 6 months of age.

Low iron levels are common in teenage girls, young women and busy mums. This can make them feel tired, making it difficult to be active and concentrate in their studies and their work. Having red meat, such as Australian beef and lamb 3 to 4 times a week, will help to maintain healthy iron stores.

As we get older, it becomes more important to maintain a healthy weight to reduce risk of diabetes, cancer and cardiovascular disease. Higher protein, low GI diets with beef and lamb 3 to 4 times a week keep you fuller longer, making it easier to lose weight and keep it off. These diets have been shown improve blood pressure, glucose and cholesterol, making them suitable for people with diabetes or cardiovascular disease.

Muscle health is critical for healthy aging and active lifestyles. Diets with beef and lamb 3 to 4 times a week combined with regular strength exercise have been shown to improve muscle health in older women.

It is the quality and amount of iron and zinc in beef, lamb and goat meats which make them excellent sources of iron and zinc and recommended in the Australian Dietary Guidelines 3 to 4 times a week. A proper dinner, with beef and lamb and plenty of veggies, provides around half their daily iron and zinc needs:

A serve* of beef, lamb or goat provides 10 essential nutrients we need for good health and wellbeing:

- It is an excellent source of good quality iron and zinc which has twice the iron and zinc of chicken, pork and fish and four times more iron absorbed than spinach
- A valuable source of omega-3 because Australian beef and lamb is predominantly grass-fed
- On average, only 550kJ/100g (130kcal/100g)
- Less than 4% saturated fat when trimmed of all visible fat, comparable to skinless chicken

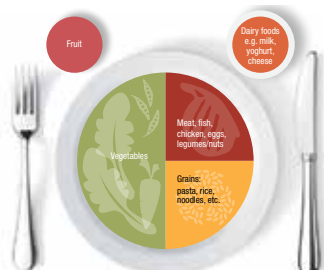
*A serve is 100 to 200g raw meat (on average, 65 to 130g cooked meat)



Because Australian cattle, sheep and goats are predominantly grass-fed, they mostly have low marbling and provide a valuable source of omega-3, after fish. At any one time, 97% of Australian cattle are grazing on extensive rangelands not suitable for other food production, and with little reliance on irrigation or fertiliser. During droughts and to meet market requirements, some cattle are raised on grass and then grain-fed for 70 to 100 days using grains such as sorghum, barley etc. For niche markets, longer periods of grain-feeding are required to meet higher marbling specifications.

Like the skin of chicken, most of the fat in meat is in the visible fat. When all of the visible fat is removed, fat content is similar to that of chicken.

RECOMMENDED PORTION SIZES



Use these as a guide for portion sizes.

100g (raw weight) meat, chicken or fish = palm of hand



½ cup (cooked) pasta = one small long full



20g chocolate = one row/four squares

¼ cup (cooked) rice = four heaped tablespoons



For more information and recipe ideas, visit www.LambandBeef.com and [Facebook.com/LambandBeef](https://www.facebook.com/LambandBeef)



IT'S TIME FOR CANADA

Lush greenery, fresh air, pristine waters, Canada has much to offer every nature lover. The country can also bring a lot to the table, literally! **Emmanuel Kamarianakis**, the Consul General of Canada to Dubai and the Northern Emirates, talks to **Aquin George** about what makes his country a foodie's delight...

The UAE is a melting pot of cultures, with people from nearly 200 nationalities in the country. It's not surprising, given that the UAE has something to offer everyone.

Canadians too find this an attractive destination. There are as many as 45,000 Canadians living in the UAE, with about 25,000 in Dubai alone.

In the recent past, a number of Canadian fast-food chains and brands have entered the Emirates, notably Tim Hortons, Big Smoke Burger and Jogen Fruz. With the UAE becoming a big market for Canadian products, there's much bilateral trade happening between the two countries. In a casual chat, the Consul General of Canada to Dubai and the Northern Emirates, tells us more about what we can expect from his country....

Can you please tell us about the products Canada exports to the UAE market?

This is a very big market for us. There are two elements here. It's a great market for primary products - wheat, dry beans, peas and oilseeds. And now we also have a lot of agricultural products coming here from Canada. Yet another growing market is for high-end products - meat, seafood, wild salmon, cherries, blueberries and of course, traditional Canadian things such as maple syrup.

What's the scale of bilateral trade

between the two countries?

The latest numbers we have are for 2014. About a third of our exports in the year were agriculture and food related. In money terms, it was about 500 million Canadian dollars of food exports to the UAE. The trend continued in 2015 and we expect the numbers to have risen last year.

About 30 percent of the bulk products are re-exported but a significant amount, around 70 percent, stays in the UAE market. This is big. The market is expanding fast. Our major exports are primary products but we are also seeing growing demand for niche, value-added products.

People are talking a lot about Canadian beef these days...

Yes, we do very high quality beef. When we try to get feedback from the chefs here about our beef, they just can't stop raving about it. But Canadian beef is not an everyday product. It's a unique product. Chefs can differentiate the quality of Canadian beef from beef imported from other countries.

I believe Canadian beef has a lot of potential in this market. We are also collaborating with Canada's beef industry body to better market such products here.

How important is participating in Gulfood for you?

Very. We have about 50 companies showcasing their products in the fair. Our government takes Gulfood very seriously, with even the Canadian ministry of agriculture attending it. It's a fair we are excited about and our presence in it is expanding every year.

What are the other ways you promote Canadian food here?

One way we do it is events at hotels. For example, a recent event at the Jumeirah Towers where a Canadian chef showcased his techniques. Then there is the Canadian Shellfish challenge organised by Gulf Gourmet. There are also promotions directly to the consumers. For the wholesale business, we engage with chefs, restaurant owners, F&B managers and supermarkets.

How long have you lived in Dubai and what has been your personal experience so far?

I've lived here for a year now and I am enjoying every bit of it. The first time I visited Dubai was in 1995 and I am pleased to see how much has changed for the better since then. It's truly amazing how the place has developed.

In Dubai, chefs are spoilt for choice when it comes to ingredients. What is your selling point for Canadian products?

Canada has a pristine natural environment – clean air and water and greenery. This reflects in the quality



of our agricultural produce and our livestock. We also offer competitive pricing, depending on the product, and there is a fair amount of trust in our brand. The world over, Canadian brands are trusted for their quality. It's a very powerful brand. Our tagline is – "Quality is in our nature". That's rather self-explanatory.

And what are the challenges that Canadian companies face in the UAE?

To be honest, I don't see any major challenges here. The process is smooth and this is a good market. The UAE and the Gulf region in general are very accepting of imports. On our part, we have the responsibility of responding with food security and quality, both of which we offer. That said, any process can always be made smoother and that's our endeavour. We have to ensure that we have the capacity to fulfil demand. Our resources team does that and resolves any issues related to supply side, making sure there are no disruptions. We try to resolve any regular trade-related issues as quickly as possible.

You said you expect trade to have risen in 2015 and more is expected this year and going forward. What are the contributing factors?

Bilateral trade between the UAE and Canada is growing, not just in agricultural products but across all sectors. Air connectivity between the two countries is also developing very fast. Emirates Airlines and Air Canada have both launched three more flights each between Canada and the UAE. This is good news because it means more air cargo capacity. For makers of high-quality niche products, access to competitive cargo is important.

The push from the government is also helping. The UAE government recently opened a consulate office in Toronto. These factors will contribute to bilateral trade and that's mutually beneficial.

THE MARKET MAKER

Canada indeed has a lot to offer to the culinary industry. Who knows it better than **Andrew Maharaj**. The Trade Commissioner and Agriculture Counsellor at the Consulate General of Canada to Dubai is working tirelessly to help the Middle East meet the best of the West.

He's the point person for all things Canada – the man tasked with bringing the best Canadian products to the Emirates – and Andrew Maharaj is up to the challenge.

Andrew is the face of Canada in the country, working on both the policy and the market access sides. "On the policy side, I help the Canadian government get all the necessary documentation and information required to facilitate bilateral trade, such as health and best practice certificates," he explains.

On the access front, Andrew ensures uninterrupted supply of Canadian products. "For example, if a company's consignment is stuck at a port because of inadequate documentation, I step in, call the authorities and work with them to get the products released."

Unlike some other markets, the UAE market doesn't pose too many market access issues, giving Andrew time and energy to focus on promoting Canadian small and medium enterprises; which do not have the wherewithal to tap international markets on their own. "Canada is known for its bulk commodities such as wheat, oilseeds and pulses. But these are mostly made by large companies who know how to do business. It's the SMEs that need support - exporters of beef, packaging products, beverages, etc. There's a big market here for these products and we have to help them tap it."

Beef companies have to be educated about 'halal' practice if they want to come to the Middle Eastern market. "The US is the biggest market for our beef products and companies focus



on Asia after that. We are trying to get more producers interested in this region."

Andrew believes that the UAE market is a lucrative one, with its young, high-income population. Demand for seafood here is growing, a trend that favours Canadian companies. "We have some really good lobster, with some species available only in Canada. We get lobster, snow crabs and shrimps from the Atlantic Ocean and wild salmon from the West Coast. The problem is that if you put our special salmon next to a cheaper salmon on a shelf, people are more likely to pick the cheaper product. It will take time to develop the market here for Canadian wild salmon. I would also like to see more diversity in the seafood that comes here."

Niche products such as organic foods and healthy snacks (like biscuits made of pulses instead of wheat) are fast becoming yet another big thrust for Canada.

Bilateral trade between the two countries hit 1.6 billion Canadian dollars in 2014. There's much more to come. That's Andrew's promise.



UNSWEETENED



March 2016 **Gulf Gourmet**

brought to you by



Creative Food & Beverage Solutions

FROM DELHI AND MUMBAI TO DUBAI

This month's challengers for the Nestle Professional Golden Chefs Hat Competition – Season 4 UAE are youngsters from J W Marriott Dubai

When two youngsters raised in two of the most dynamic cities in India come together, there is bound to be magic. Chefs Harish and Rohan bring us a two course meal using Nestle ingredients. Are they up to the challenge?

Harish Sharma

Chef Harish, who's native land is the picturesque Himachal, is nowhere close to being a farm guy. He's a hardcore urban youth having been born and raised in Delhi, followed by hotel school in Bangalore, training with a Michelin star chef in Singapore, working aboard a

cruise liner and finally enjoying work life balance in Dubai. And yes, his age is 25.

Chef Harish says that his biggest inspiration in his formative years as a chef, was Manu Chandra at Olive Beach. You realise why, once he tells you that his ultimate goal is to be a renowned



**Chef Harish Sharma**

name when it comes to Indian fusion cooking.

Chef Harish has been lucky to work with some really good names in the culinary space and wants to devote his coming years learning as much as he can in the kitchen.

While pursuing his Bachelor's degree in hotel management in Bangalore, he trained with the ITC group at ITC Gardenia Bangalore and also interned at the Park Hyatt in Hyderabad.

It was here that he found the opportunity to go abroad and continue training at Stellar in Singapore.

What he wasn't expecting was the near immediate call to work on a Princess

cruise liner following which he came to Fujairah to join Radisson Blu. Six months ago he moved to the JW Marriott in Dubai and he's enjoying his stint here as Commis I.

This is second tryst at competition having already won a bronze during his first try at the East Coast Salon competition last year.

Rohan Lokhande

Mumbai-based Chef Rohan is a 27-year-old specialist in bakery and pastry. Ask him about his inspiration and he points to his father. "I started learning about cooking with my father in the kitchen and he's my inspiration," says Chef Rohan.

Following his the 18-month long

**Chef Rohan Lokhande**

Craftmanship Course in Food Production and Pâtisserie through National Council for Hotel Management and Catering Technology in IHM Mumbai, he ventured into an industrial training course at the Indian Railway Catering and Tourism Corporation where he worked in the base kitchen for the renowned Rajdhani Express.

He then worked with the Holiday Inn and Spencer's Retail in Indian before moving to Dubai. His first employer here was the Meydan Beach Club back in 2013. Last year he joined the JW Marriott and is currently the Demi Chef at the property's pastry section.

His ultimate goal is to own his own business that indulges in the finer things like cake decoration.



SURF AND TURF

Flame Grilled Smoked Beef Tenderloin with Nescafe and Mushroom Dust, Grilled Omani Shrimps with Coconut and Turmeric Emulsion, Potato Brulee, Edamame and Morel Mushroom Sun Ripened Tomato and Herb Foam

INGREDIENTS

Beef Tenderloin	540 gms
Omani Jumbo Shrimps	500 gms
Nescafe powder	10 gms
Mixed Mushrooms	50 gms
Cooking Oil	30 ml
Unsalted butter	25 gms
Seasonings	To taste
MAGGI® Mashed potato	60 gms
Egg yolk	1 number
Lemon juice	10 ml
MAGGI® Coconut Powder	20 gms
Turmeric powder	3 gms
Red onion chopped	10 gms
Chef® Demi Glace	15 gms

Veal jus base - stock	100 ml
Nestle – Tomato puree	15 gms
Cooking cream	60 ml
Baby Carrots – 8 numbers	100 gms
Edamame	150 gms
Morel mushrooms	10 gms
Foam stabilizer	1 pinch

Preparation and Cooking

- ◆ Clean beef tenderloin and cut into 160 gram portions.
- ◆ Clean and prepare the shrimps for grilling – shells removed.
- ◆ Nescafe and dried mushrooms are powdered to a coarse texture.
- ◆ Melt butter and sauté edamame, boiled baby carrots and morel mushrooms; ensure there are no sand particles in the mushroom.
- ◆ Lightly sauté chopped red onion; add turmeric powder and sauté further. Add Nestle coconut milk (prepared from coconut powder and warm water) and simmer till a creamy consistency is reached. Strain and season.

- ◆ Prepare the veal jus by reducing the veal stock to half and finishing with Nestle Demi-Glace base.
- ◆ Prepare potato puree with Nestle mashed potato powder. Finish with egg yolk and butter. Adjust consistency with cream and season.
- ◆ Grill beef fillets over the flame to medium, grill the shrimps (marinate well). Smoke the beef using a table top hand held smoking gun under a secured dome.
- ◆ Prepare tomato foam by simmering cooking cream and adding Nestle sun ripened tomato puree. Add a pinch of foam stabilizer and blisk using a hand blender.
- ◆ Spread the potato puree on the plate and burn surface like a Brulee. Arrange beef and grilled prawn over it. Place the sautéed vegetables as on the picture.
- ◆ Add veal jus and coconut turmeric sauce for the meat and the shrimp respectively. Top with tomato foam and dust with coffee and mushroom powder.



TRIO OF FLAVOURS

Chocolate Dome with KitKat Crunch
and Dark Chocolate Mousse

Basil Panna Cotta with Olive Oil
Sponge Blueberry Crème Brulee Tart

FOR CRÈME BRULEE

Docello® Crème Brulee	50 grams
Double cream	150 ml
Brown sugar – for crust	20 grams
Tart shells - sweetened	4 numbers
Dark chocolate – for dome	200 grams
Gold dust colour	

FOR PANNA COTTA

Milk	500ml
Cooking cream	500 ml
Docello® Panna Cotta	75 grams
Strawberry puree	30 grams
Olive oil sponge	60 grams

FOR OLIVE OIL SPONGE

Flour	15grams
Sugar	25grams
Olive oil	18ml
Lemon zest	4 grams
Baking powder	pinch
Baking soda	pinch
Eggs – beaten lightly	15 grams
Yoghurt	18 grams

FOR BOURBON SPONGE

Flour	80 grams
Sugar powdered	88 grams
Eggs - beaten	32 grams
Butter unsalted - soft	18 grams
Cooking soda	2 grams
Cocoa powder	10 grams
Yoghurt – lightly beaten	30 grams
Water – Warm	40 ml
Dark Chocolate - melted	18 grams
Kit Kat® Mix In	1 pack

FOR PLATING

Blueberry	15 grams
Blue berry compote	60 grams
Chocolate garnishes	8 number
Mint sprig	10 grams

Preparation and Cooking

FOR CRÈME BRULEE

- ◆ Prepare Crème Brulee by bringing the cream to a slow simmer and adding the crème Brulee mixture to it. Whisk till the mixture is smooth. Pour into tart shells and set.
- ◆ Chill the tarts and sprinkle with sugar.
- ◆ Caramelize before serving.
- ◆ Tempered the milk chocolate and pour into the dome moulds and prepare the domes – both bases and the tops. Brush with gold dust colour.

FOR PANNA COTTA

- ◆ Prepare panna cotta by boiling cream and milk together. Add the Nestle panna cotta mix and whisk till smooth. Check for consistency. Add strawberry puree. Layer panna cotta with olive oil sponge as shown in the picture.

FOR OLIVE OIL SPONGE

- ◆ Mix all the dry ingredients along with lemon zest.
- ◆ Beat the eggs with sugar, add olive oil and yoghurt.
- ◆ Slowly fold in the dry ingredients. Bake at 160°C for 15 minutes.

FOR BOURBON SPONGE

- ◆ Prepare the Bourbon sponge by adding flour and the dry ingredients together, sift them. Cream butter and sugar, add the beaten egg slowly. Add yoghurt and warm water and then fold in the dry ingredients. Slowly mix in the melted chocolate. Pour into baking tray and bake at 180°C for 25 minutes.

FOR PLATING

- ◆ Assemble dessert on the plate, as on the picture.
- ◆ Garnish with fresh berry and mint sprig.
- ◆ Decorate further with chocolate stick and blue berry compote.

March 2016 **Gulf Gourmet**



THE SIR WE LOVE

Teachers change the world, one life at a time. Chef **Michael Kitts** changes many lives all at once. With the renowned Emirates Academy of Hospitality Management attracting attention from aspiring chefs the world over, its director of culinary art is a busy man...

He's a great chef, an even greater teacher but what Chef Michael Kitts first and foremost is, is an inspiration. He has to be. Giving groups after groups of youngsters a compelling reason to join a tough industry like hospitality is no mean feat.

The director of culinary art at the Emirates Academy of Hospitality Management, a part of the Jumeirah Group, welcomed a record 210 students from more than 50 countries last year. One of the world's leading hospitality business management schools, the academy is a key player in the UAE's culinary industry, which is soon expected to face a real talent crunch as restaurants and hotels mushroom across the country.

With its strong curriculum, its hands-on training and its enviable links to top industry names, the Emirates Academy of Hospitality Management is much sought after by youngsters looking to make food their business. The institute, located opposite the Burj Al Arab Jumeirah, has ties with the Ecole hôtelière de Lausanne and all its courses are accredited by the education ministry of the UAE, the Institute of Hospitality in the United Kingdom and Australia's International Centre of Excellence in Tourism and Hospitality Education.

If you think getting everything right in

a kitchen is tough, try helming such a reputed institution. But Chef Mick as he's known, makes it look easy, perhaps because he has years of experience in handling pressure behind him. His tireless efforts to develop talent for the hospitality industry even won him the Prince Philip medal. And that doesn't even begin to describe his achievements.

Even in his childhood in Islington in north London, Chef Mick knew the kitchen was where he wanted to be. "Like many chefs, I was inspired by my mom. She cooked school meals. I wasn't very academically inclined but I was good at cooking," he recalls.

In the early-70s, domestic science was not a subject offered for boys in schools. Chef Mick dabbled in metal and wood work but found hammers and saws boring, unlike pots and pans.

He opted to go to a technical school to learn cooking. Exams being his weak point, Chef Michael could not secure good grades. Nevertheless, he clinched a seat, thanks to his passionate dialogue with the department head at an interview.

With a three-year diploma in hand, an inspired Chef Mick started the process of applying for a job at 15-16 hotels across London. Claridge's became his first employer and the pastry kitchen,

his first 'office'. "My first six weeks were spent segmenting and peeling oranges. I remember sucking on an orange rind one time – the only time I did that – and in came the chef, scolding me and telling me to 'stop eating the profits!'" he laughs.

The next three years, Chef Mick worked in all the kitchens at Claridge's, gaining strong basic skills. The US being a dream destination for quite a few chefs, he too nursed ambitions of working in California, for the "Waldorf or Beverly Hills Wilshire". The young British chef, however, was dismissed by most employers as "too young". Giving up on the job hunt, Chef Mick spent a good two weeks vacationing in California before returning home to a job teaching at the technical school he graduated from.

Five years of teaching at that school lay the groundwork for what he does today. But it was hard for the chef to ignore the lure of the kitchen. "A guy I went to college with told me he was leaving the Ritz Casino in London and asked if I would be interested." Initially offered the position of a sous chef there, Chef Mick declined and chose to start with working in a section. "After about six weeks, I accepted the sous chef designation and later became the executive sous chef of Ritz Casino."

The three years spent there were eventful. Not only did Chef Mick hone his culinary skills, he also learnt how to



handle himself in public by participating in competitions. As luck would have it, Peter Cromberg, the executive chef at the Intercontinental Hyde Park Corner, offered Chef Mick an executive sous chef role. The stint ended two years later, with the opening of a high-end hotel in Bristol.

Telling Chef Peter that he planned to take up the executive chef position was the hardest thing Chef Mick had done until then. "I was hesitating to ask him and I wasn't wrong. He blew his top. He told me the property was awful. I defended the Bristol hotel and he told me to sleep on the idea. My mind was made and the next morning, I told him I was leaving."

Like any big change, this move came with its own set of problems. Chef Mick was promised 35 chefs for the opening. He opened with just 17. "We did crazy hours. I was there for five years. In the meantime, I also did a TV show for six week, which was fun."

Chef Mick later left the Swallow Royal for the Les Ambassadors Casino in London, where he spent a couple of years before accepting an opportunity to teach at a chefs school in the city. "It was a great school and we had some young offenders there trying to change their lives, kids from underprivileged backgrounds. It was a very satisfying job."

Getting the Prince Philip medal in 1996

for promoting vocational training was a massive boost for Chef Mick, who is the first chef to be given this honour. A day spent at the Buckingham Palace to receive the award is his most cherished memory. "I was personally introduced to the Duke of Edinburgh. To this day, I think I'm the only chef who got this award. There were other people who had won the medal, like architects and engineers. At the time, only about 90 people had received this award."

Around the turn of the century, Ron Hilvert came to the school and introduced himself as the director of Dubai's Emirates Academy, which was to open in 2001. "He asked me if I would like to be a lecturer there. Initially, I decided to come here for five years, keeping an apartment back in England in case I wanted to return. In just 18 months, I sold that apartment. It's been over 15 years in Dubai and I am still here. It was a really good move."

As much as he loves the kitchen, Chef Michael feels teaching is a better option for him because it gives him a "nice balance". "I get to work in the kitchen without having to slog 18 hours a day, and I get to teach, something I love doing."

The academy has grown leaps and bounds since he started here. At the time, the faculty outnumbered students at 17 to 15. The exponential growth in the number of students enrolling every

year highlights the reputation the academy has built over the years, with its emphasis on teaching "good, solid, basic methods of cookery" as well as on imparting product knowledge. "We collaborate with suppliers to show us the best ingredients there are for students to work with - touch, feel, smell. These are the products the students will be using when they enter the real kitchen. We also educate them on international cuisine, be it Indian, French, Chinese, whatever." There is hard focus on basics, given that a chef "must learn to walk before he starts running".

The courses are rather intensive. For example, the first trimester spans 12 weeks but it's actually just 12 days that a student gets. "They learn live skills in one class and go straight to a-la carte menu in the next. We really push our students hard. Some of them love it, some get through it anyhow and some absolutely hate it. But in the end, most are grateful for it. We just give them a real working environment. Every chef knows that's how a kitchen is, our biggest enemy is the clock."

Chef Mick warns young chefs against trying to achieve too much too soon. "Kids these days want to be executive chefs or head chefs at 21-22. But their knowledge lacks depth. Chefs don't really learn their craft properly these days."

The explosive growth of the hospitality

industry in the past decade might be to blame. As food becomes more about lifestyle than about nutritional needs, chefs must develop their personalities beyond the kitchen to interact effectively with guests. "Chefs still find talking to guests a bit of a challenge. People love talking to chefs. We are lucky because we have brunches in Dubai. There's nowhere else in the world that brunches are taken so seriously. Our guys get exposure. There are opportunities to talk to guests. Chefs need to build their confidence."

One way to do so is competitions. Exposure to different styles and working before an audience could help chefs master the art of articulation and presentation. Interactions with celebrity



Like many chefs, I was inspired by my mom. She cooked school meals. I wasn't very academically inclined but I was good at cooking

chefs at the academy is also an essential part of grooming for students.

That's Chef Michael, the pedagogue. Personally, he loves Indian food, both as a chef and as a foodie. "If the world was

ending tomorrow, I would cook king prawn jalfrezi, rice and okra with Indian bread."

Emirati food is yet another cuisine he is excited about, welcoming its emergence in the UAE hospitality industry. "We need to see a lot more Emirati food in buffets. When people come here, all they see is international food. It would be great to have more local buffets."

When he gets time off his professional and familial obligations, the British chef likes to go skiing and travel, Thailand being his favourite holiday destination.

Unfortunately, holidays will have to wait. With Dubai Vision 2020 staring the tourism industry in the face, Chef Michael has his work cut out for the next few years.



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OENOPHILE'S PARADISE

Good wine, good food and good company, Chef **Jason Parsons** can offer you all. And how! The executive chef of Canada's Peller Estates Winery Restaurant talks about bringing on life's finest things together on a plate...

So you've sipped some great wine. Have you also eaten it? If you have visited the Peller Estates Winery Restaurant in Canada, you sure have!

While most of its rivals struggle to pair a good wine with a good dish, the restaurant focusses on infusing the finer aspects of good wines right into every dish it serves up. With its signature 'lobster linguini', its 'caraway spiced beef', its 'icewine foie gras terrine', Peller Estates is an oenophile's paradise.

The concept was born out of Chef Jason Parsons' desire to bring together two things he loves most - food and wine.

He's spent more than two decades in the industry, gaining experiences with six Relais & Châteaux properties, two Michelin-star restaurants and celebrity chefs Charlie Trotter, Albert Roux and Gordon Ramsay. In his list of achievements are also transformation of dull, drab kitchens into culinary castles, almost by magic.

Under Chef Jason, Peller Estates won 'Canada's Winery of the Year' award in the International Wine and Spirit Competition, sponsored by the Rothschild family in London. Who would have thought that 11 years earlier, the restaurant was just another name in Niagara-on-the-lake?

A long journey it has been for Chef Jason, but also an immensely satisfying one. What makes it even more

interesting is the fact that the man striving hard to bring Michelin stars to Canada is actually British-born. "I moved to Canada with my parents and brother when I was 10 years old. My parents started a business of importing British antiques and that's why we moved," he recalls. Any culinary genes in the family were restricted to Chef Jason's uncle, who was the general manager of Chewton Glen, a 1-Michelin star restaurant in Hampshire. The connection, however, wasn't made until much later.

Helping his parents after school "fixing knobs on old furniture" was the first lesson Chef Jason learnt in work ethic. Unfortunately, Canada came without a lot of stability for the family. "Recession hit and my parents were struggling to keep the business afloat. That took a toll on my parents' relationship and they separated when I was very young." Yet, Chef Jason isn't bitter about the personal crisis, which he faced in his formative years. "It taught me to keep it together even in a tough environment. That's probably why I survived in the kitchen all these years."

A few months into his teens, Chef Jason followed his brother into a job at a nightclub in Cambridge. "It was a nightclub with a circular bar that could serve 3,000 people – perhaps the longest bar in the world." Starting out as a 'glasswasher', he graduated to becoming kitchen manager at the age of 16. "I had 15 chefs under me. But how we treated food was barbaric!" he laughs

at the memory. Frozen lobsters would be thawed, sliced, tossed with butter and dried paprika, and served - "something I never want to do again!"

Chef Jason was still in high school when he realised the kitchen was where he wanted to be. Just before he turned 18, an opportunity to explore new avenues presented itself with the opening of a country house hotel nearby. "It was Langdon Hall hotel and I naively thought I could go there and become a kitchen manager. The chef, Nigel Hitchcock, kept trying to talk me out of a job but then relented and hired me as a trainee."

Nothing he had done so far had prepared him for the real culinary world. "Everything I did was wrong. I was asked to peel shallots and I sliced them in half, only to be scolded by the French chef." The young chef did not mind because he saw the pride that the chefs took in what they were doing. "They were trying to do something special and I wanted to be a part of it."

Chef Jason's mentor there was a "man on a mission" who was determined to send his first apprentice to a good culinary school. "He physically accompanied me to three different schools and he picked one where I could attend on Mondays and Tuesdays and work Wednesday to Sunday." Two years of studies and work later, Chef Jason was no longer the unaware chef he had been.

Around that time, he felt the pull of travel. A quick chat with his uncle won



him a 10-day stint at the Chewton Glen. Six months later, he formally joined the renowned restaurant.

Chef Jason proceeded to do a number of short stints with various high-end restaurants to soak up different styles, different ideas and different work cultures. "I realised that I was not looking to learn how to cook – I had my own style – but how to run different kinds of kitchens, to organise teams and manage operations."

These skills came in handy when Chef Jason was asked to turn a kitchen around in Canada. Entrepreneurship being a trait handed down from his parents, he did not hesitate to take up the challenge. "It was a country house hotel owned by a German gentleman - Millcroft Inn in Ontario, a beautiful property with no talent. I thought I could take this and turn it around."

After five years under Chef Jason, Millcroft Inn's transformation was like Cinderella's. "I hired a new team, renovated the place, and we gave it a distinct identity."

That was also the time Chef Jason tried his hand at television, notably for a Canadian daytime talk show 'CityLine', where he was a guest expert for seven years.

When a chance to lead the change at Peller Estates came up, Chef Jason took the plunge without a second thought. "When I came in, wines were paired by the rulebook. Red with meats, white with fish. Then we decided to talk 'wine language' instead of 'kitchen language'."

The executive chef points to the different ways food and wine are perceived by a chef. "Give a chef a lobster dish to taste. He will identify different tastes and ingredients. Give him a glass of wine and he shuts down. He thinks, 'What am I supposed to say?'" Chef Jason forced his chefs to treat wine like a dish, which yielded interesting observations. "They would say, 'I can



We work closely with farms, talk to them about what they will plant and buy all that they produce. Our speciality is taking what is in the ground and showcasing it

taste cherries in it' or 'I can taste vanilla'. That's when we started pairing our dishes according to the chefs tastes and maturity came in."

To Chef Jason, the right pairing of wine and food is important because the two can change each other's profile. "For example, pairing a Riesling icewine, a sweet wine, with a nice spicy dish. The sweetness of the wine neutralises the spiciness and brings perfect harmony to the palate."

Other than wine, Peller Estates also focusses on local sourcing of ingredients. "We write our menu from the farms. It's something I am especially proud of." Most chefs tend to stick to the same ingredients for a particular type of food. If the food is lobster, for instance, avocado, basil, tomato are the usual ingredients. "But what if these are not available? We work closely with farms, talk to them about what they will plant and buy all that they produce. Our speciality is taking what is in the ground and showcasing it."

Peller Estates' signature dish, 'lobster linguini', is a fine example of this. The dish has adorned the menu for nine long years. "We make truffle pasta from scratch daily. We poach the lobster in icewine. The sauce is made from our best Chardonnay. Fresh basil and smoked bacon. The dish is like an Alfredo pasta but it has clean flavours. It's familiar to people, it's not overly complicated and yet different."

Local sourcing is fast catching on in Canada, something that pleases Chef Jason, one of the early adopters of the concept. "Earlier, the relationship between chefs and farmers was not symbiotic. A farmer would grow just one kind of produce – Swiss chard or rhubarb – and the chef would buy it one week and not the other. Now, more farmers are working together with chefs. They grow multiple things and harvest at different times. If you tell them you will buy the produce no matter what happens to it, they will grow them. Things are starting to change."

What's also changing, less favourably, is the profile of the young chef. Chef Jason rues the fact that "kids don't have heroes any more". "I remember reading a book by a celebrity chef Raymond Blanc and then eating at his restaurant. He signed my book and I felt like I had met a rockstar!" This lack of role models these days means young chefs have to be pointed in the right direction, something they find hard to do on their own.

That said, Chef Jason warns against giving in to discouragement. "You can put the same stuff on a plate for two people and one will love it, the other will hate it. A chef has to be thick-skinned and love what he does."

The Canadian chef does love what he does, something that is evident in his achievements. What he wants next is Michelin stars coming to Canada. "We are of that calibre. It's nice to be recognised. I look at our food now from 10 years ago and realise how far we have come. I am in a great place right now."

On a personal front, travel is his agenda this year. Chef Jason enjoys experiencing places with his wife of 22 years, who he met when she was a waitress at the Langdon Hall. "She loves photography, so travel really works for us. This year, we plan to go to Denmark and Iceland."

Wine, wanderlust and a white apron, Chef Jason's life is rather complete.

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A BITTERSWEET SUCCESS STORY

For Chef **Dammika Herath**, glory took a lot of guts. But taking the easy way out has never been the first choice for the Pastry Chef of Radisson Blu Hotel, Dubai Deira Creek. That's probably why the smell of his success is sweeter....

Fire purifies gold, pressure creates diamonds and trials by fire create winners. Chef Dammika Herath's success story vindicates all of this.

Losing his father in his teens, bearing responsibilities at an early age, working in a tough and gruelling industry, adversities have only served to make

him more determined. Today, the pastry chef of Radisson Blu Hotel at Dubai Deira Creek is respected not just for his talent but also for his ability to withstand pressure without losing his cool.

A Sri Lankan by birth, Chef Dammika had never imagined that he would end up in hospitality. The journey started abruptly,

when his father's death in 1997 forced the then 20-year-old youngster to seek a job to support a big family of seven siblings and a mother. He juggled a job in a restaurant and hotel management studies, inspired by a brother-in-law who worked in the cold kitchen at a five-star hotel. "His desserts were like artwork to me. I was drawn to the pastry kitchen





Avoid following instructions and recipes blindly. If you want to make a name for yourself, don't be afraid to experiment with ideas. Going that extra mile will set you apart. Else, you run the risk of being another brick in the wall

from the very beginning," says the chef.

Starting off with the Green Woods Holiday Inn hotel in Badulla, Chef Dammika moved to the Holiday Inn hotel property in Colombo in 2000. A couple of years later, the pre-opening of the Intercontinental hotel in Al Ahasa became his ticket to Saudi Arabia. Two years later, he joined the Dubai World Trade Centre, moving to Dubai International Hotel in 2007.

Chef Dammika's career got a boost when the executive pastry chef of the airport hotel quit and he was called in to run the cold kitchen. Few years ago, the Sri Lankan chef took yet another step forward when he joined Radisson Blu. Chef Dammika now runs the pastry operations at the hotel and even trains budding chefs.

Despite his hectic schedules, he even makes time to participate in competitions, having won several medals in a series of contests in the past seven years, including two golds and a bronze at the Salon Culinare 2014.

"My speciality is sugar and plating. I learnt to work with sugar while training



in France and creating cake decorations with chocolate is another thing I really enjoy."

Someday, Chef Dammika hopes to be an executive pastry chef. He also nurses the ambition of training other Sri Lankan chefs to compete effectively on the global platform and make world-class pastry creations. "Talent is of course a requirement but I believe that proper training and hard work go a long way in making a good chef."

Although he welcomes the knowledge of sophisticated techniques that young chefs have these days, Chef Dammika would like to see more emphasis

on basics. Innovation is the key to differentiating yourself from peers and rivals, he believes. "Avoid following instructions and recipes blindly. If you want to make a name for yourself, don't be afraid to experiment with ideas. Going that extra mile will set you apart. Else, you run the risk of being another brick in the wall," he advises.

A father of two young daughters, Chef Dammika is as tenacious in personal life as he is in the kitchen. "It took me 13 years to convince my wife to marry me," he laughs.

Try, try till you succeed – that's the mantra behind Chef Dammika's sweet success.

ASIAN COMBO

PASSION FRUIT ALMOND CAKE



Sugar	250 gm
Almond powder	150 gm
Flour	36 gm
Egg white	225 gm
Anchor butter	150 gm
Concentrate passion puree	35 gm

Cooking Instructions

- ◆ Cooked the anchor butter until brown colour
- ◆ Cold down to 35c
- ◆ Mix the all ingredients in the bowl
- ◆ Add cooked butter to the batter and mix
- ◆ Piped in to the silicon mould
- ◆ Baked at 170c for 20 minutes

COCONUT MOUSSE

Coconut milk	80 gm
Sugar	20 gm
White chocolate	200 gm
Cream	200 gm

Cooking Instructions

- ◆ Bring the coconut milk to the boil



- ◆ Cook to 83c with the egg yolk and the sugar
- ◆ Strain to the over the chocolate
- ◆ Mix in the blender
- ◆ At the 35c add the whipped cream and fold it.

FRESH PINEAPPLE COMPOTE 2



Fresh srilankan pineapple	1 medium-sized
Sugar (or less depending on type of liquid used)	120 gm
Pineapple or orange juice or water	240 gm
Lemon juice	1 tablespoon
Vanilla bean, split	1
Pinch of salt	

Cooking Instructions

- ◆ Peel the pineapple, slice and cut into mini cubs,
- ◆ Removing the core. Set aside.
- ◆ Combine sugar, juice, lemon juice and vanilla bean in a saucepan,
- ◆ Bring to a boil and simmer 5 minutes.
- ◆ Add pineapple, cover and cook 5 minutes or until pineapple is tender.
- ◆ Using a perforated spoon, remove pineapple from syrup.

PINEAPPLE GLACE



Pineapple joice	50 gm
Cream	125 gm
Suger	120 gm
Milk	35 gm
Glucose	30 gm
Corn Starck	5 gm
Gelatine	3 gm

Yellow colour

Pineapple essence

Cooking Instructions

- ◆ Heat cream, glucose and sugar mix,
- ◆ Corn-starch pineapple juice with the milk, cook together until it is boiling add the gelatine colour and pineapple essence
- ◆ Cool down it 30 before use

DEEP FRIED DILMAH EARL GRAY TEA CUSTARD (SERVED WORM)

Sugar	350 gm
Egg yolk	320 gm
Milk	1 lit
Flour	200 gm
Dilmah earl gray tea	12 gm



Cooking Instructions

- ◆ Make the dilmah earl gray tea to powder
- ◆ Bring the milk to boiled
- ◆ Mix sugar egg yolk and flour
- ◆ Mix to gather add the boiling milk to the egg mix cooked it well, add dilmah earl gray tea powder, and stop cooking
- ◆ Pip in to the sphere mould and keep in the freezer

DILMAH EARL GRAY TEA BREAD CRUMB

Dilmah earl gray tea	40 gm
Japans' bread crumb	100 gm

Cooking Instructions

- ◆ Dilmah earl gray tea make the fin powder
- ◆ Add with bread crumb
- ◆ Take the frozen earl gray tea custard apply the cake flour and deep in the egg wash then courted with dilmah earl gray bread crumb and deep fried in the clarified anchor butter.

CHOCOLATE TULIP

Glucose	300
Fondant	200



Milk chocolate	200
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Method

- ◆ Cooked glucose fondant add chocolate add the chocolate and mix
- ◆ Cool it
- ◆ Make fine powder using heavy blender string the powder on the baking mat
- ◆ Baked at 170c for 4 minutes

Assemble

- ◆ Place the layer of coconut mousse in the dome mould, place frozen pineapple comport in the mould
- ◆ Set it in the freezer, take out the from the mould and stick 2 dome to gather and make a bowl
- ◆ And deep in the yellow pineapple glaze please on the crunchy chocolate garnish with chocolate tulip

MANGO SPHERE

Mango puree	250 gm
Water	200 gm
Simple syrup	50 gm
Vegetable gelatine powder	15 gm

Cooking Instructions



- ◆ Freeze the puree in a semi sphere mould
- ◆ Mix water syrup, vegetable gelatine powder and heat until boil
- ◆ Remove from the heat let it to cool until 85 c
- ◆ Take a thin needle pick up the spheres and deep them in the gelatine mix let until defrosted

COCONUT FOAM

Coconut puree	250gm
Soy lecithin	3 gm
Water	150gm

Cooking Instructions

- ◆ Emulsify all ingredients

RASPBERRY CHOCOLATE GARNISH



- ◆ Temper the white chocolate
- ◆ Spread on the chocolate transfer sheet
- ◆ Cut the shape
- ◆ Dust with sosa strawberry powder

Assemble

- ◆ Take the round plate (middle deep)
- ◆ Place the passion fruit almond cake
- ◆ Place the coconut mousse in spear on top of the passion cake
- ◆ Place pineapple comport and coconut foam
- ◆ Garnish with chocolate tiul
- ◆ Take the raspberry chocolate garnish and place the mango spear
- ◆ Place the deep fried dilmah earl grey tea custard on the plate

March 2016 **Gulf Gourmet**



THANK YOU

The organisers of Salon Culinaire 2016 would like to thank all its supporters for making the two-day event a spectacular success. Our special thanks to the sponsors who made this possible.



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PRIDE OF PAKISTAN

He's been relentlessly trying for this title since 2010. And this year he finally clinched the 'Best Cuisiner' title at Salon Culinaire. Chef **Mohammed Raees**, whose name means 'rich', has proved that he is truly rich in talent and self-motivation. We speak to the Sous Chef of Ajman Sarray, a Luxury Collection Resort by Starwood hotels, following his win...



Mohammed Raees is not a chef. He's a "scientist". So he believes, more so when he is working in his "lab".

He's not wrong. Any good chef knows that cooking is a mix of the arts and the sciences, from the ingredients you mix together to create certain flavours to the way you put them on a plate to tantalise all senses. If there was a Nobel Prize for culinary science, Chef Mohammed would have bagged it for sure. Just like he won the 'Best Cuisiner' title at the Salon Culinaire, Gulfood 2016. It took years and working 15-16 hours a day to get there. Not that he's complaining. "No pain, no gain" is something Chef Mohammed firmly believes in.

Self-motivation is a trait he was handed down from his father, the owner of a small business in Karachi in Pakistan. In a house teeming with four brothers and four sisters, Chef Mohammed was the youngest, and the most pampered one. "My mother is a homemaker and I am still very close

to her. My father, who passed away two years ago, ran a stationery-cum-medical store. Their belief in me is what has driven me all these years," says an emotional Chef Mohammed.

An average student, he would manage to pass all exams by studying at the last minute. Despite his average grades, Chef Mohammed's parents were convinced he had a lot of potential. As he approached late teens, some maturity and seriousness started creeping into his personality. "When I was 18, a friend of mine and I decided to get a job in a five-star hotel. We knew it wasn't easy to do that but we wanted to try anyway." The fascination with hospitality was somewhat sudden – there were no chefs in the family and none of his relatives or friends worked in the hospitality industry. "We used to eat in restaurants as a family but the thought of working for one never crossed my mind."

In fact, Chef Mohammed's father was keen on seeing his son take up teaching. "In a way, I am teacher too

today when I train my young chefs to participate in competitions and learn the techniques of cooking. It's just that my classroom is the kitchen."

Getting his first job in mid-2001 at the five-star hotel, Avari Tower hotel, was not as hard as it initially looked. Chef Mohammed and his friend were stopped at the gate by security but they managed to convince the guard to let them speak to the human resources department. Later, they formally applied for a job with the appropriate documents, securing positions in the stewarding department. "It was tough in the early days. That was a very busy operation. There were few five-star hotels in Karachi at the time. I worked hard in that role."

When he started working, Chef Mohammed had finished just matriculation. His parents were not too enthusiastic about his decision but trusting his judgement, they did not stop him. "From stewarding, I went to the services department. But even then, whenever I watched chefs cooking, I felt a pull. I felt that the kitchen is where I should be."

Chef Mohammed managed to get apprenticeship in the kitchen at the hotel, a stint that lasted two years. Thereafter, he was offered a job in the butchery, an offer he declined. "I did not want to work there. That was the only job available, so I left. I couldn't get



...with his General Manager



I experiment in my home kitchen with different kinds of foods and ingredients. I never tire of cooking

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a job in another hotel and so, I joined a restaurant that gave me a chance to cook. It was called Okra." The chef hopped over to another small hotel called Carlton, "not related to the Ritz Carlton group", and worked there for a few months.

Avari Towers called him again, with the same job offer in the butchery division. This time around, Chef Mohammed relented, deciding to do whatever it takes to learn gastronomy. "I would work 16-17 hours a day there – 9 hours in the butchery and 8 hours in the kitchen. One day, my employers realised that I could cook well and they tried to move me to the kitchen. But I had decided to leave and I joined Grand Mercure hotel in the hot kitchen." The first Accor group hotel in Karachi, Grand Mercure was located at the airport. A year later, in 2008, he was moved to the Grand Mercure Jebel Hafeet Al Ain Hotel in the UAE.

Hard work never being an issue for Chef Mohammed, he studied privately and finished his graduation in commerce from the University of Karachi. "I came down to Pakistan only to take the exam." Over his working life, he also honed his English skills with multiple short-term



I also took the feedback I got in the previous years very seriously. If a judge told me my display was not good, I worked to get that right. If I was told the flavours didn't complement each other, I learnt what goes with what

courses. "My mother did not want me to leave Pakistan. But when she saw I really wanted to go, she gave me her blessings."

In just a year of moving to the UAE, Chef Mohammed participated in his first competition - Gulfood. "I didn't win anything, just got a participation certificate. From 2010, I started working towards winning the Salon Culinaire." In

the past six years, Chef Mohammed has missed participation in the renowned contest just once or twice. "2012 was a year I couldn't participate because I was working at St Regis in Abu Dhabi and it was a really busy year."

After Grand Mercure, Chef Mohammed went to work for Westin Hotel and Le Meridien Mina Seyahi in Dubai, spending one year in each hotel. St Regis was his next stop. Along the way, he managed to go to Europe for 15-20 days on a self-funded trip, training in France and working in a couple of Michelin-star restaurants. "St Regis helped me a lot with the visa process and Chef Daniel Nuss was also very supportive."

Chef Mohammed spent a good two and a half years at St Regis before he moved to Ajman Sarray, a Luxury Collection Resort by Starwood. His favourite cuisine is French cuisine, which the chef believes is "easy and straightforward". "It has the flavours, the techniques and the ingredients. You just have to understand them. The best thing about French cuisine is that you can add whatever spice you want – Asian, Indian, Chinese, Pakistani - and have your own creation." Having studied different kinds of cuisine, Chef Mohammed believes that French cuisine brings together influences from all over the world. French techniques also lend themselves easily to other cuisine. "I learnt from French chefs how to respect ingredients, how to feel them and the tools you use."

What he would like to learn next is Southeast Asian cooking. It's the sauces used in Asian cuisine that fascinate Chef Mohammed. "Teriyaki, chilli, there are some basic sauces in Asian cuisine and it's all about mixing them differently to create varied flavours. Asians are very good at keeping the balance of flavours while mixing and matching sauces." A true patriot, Chef Mohammed also wants to see Pakistani cuisine get its due.

No stranger to self-learning, the sous chef steps out of the kitchen at work



...with his family



...with his Executive Chef

after 13 hours a day, only to step into his "lab" at home for a few more hours. "I experiment in my home kitchen with different kinds of foods and ingredients. I never tire of cooking." Staying updated on new products in the market and food trends keep him ahead of the curve.

At Gulfood this year, Chef Mohammed won two golds in beef and fish categories and a silver in the five-course gourmet meal category to clinch the 'Best Cuisiner' title. "I can't describe the moment when I was declared the winner. When I called my mother to tell her, she cried but she also said she knew I could do it."

Attention to detail, years of practice and proper planning are what helped him win the title. "I also took the feedback I got in the previous years very seriously. If a judge told me my display was not good, I worked to get that right. If I was told the flavours didn't complement each other, I learnt what goes with what." Chef Mohammed used turmeric sauce in the fish he made at the competition. Getting that sauce right took umpteen attempts practising at home. "You have to ask yourself if you will be willing to pay a lot of money for this dish and if you would

finish eating all of it. If the answer is yes, you have a winner."

Next up is the IKA Olympics in Germany, where he will be a part of the UAE team this year. Marriage is also on the cards soon, given that familial pressure is building up after all his siblings got married. Working 13-14 hours a day may not be a luxury he will enjoy as a married man. "I guess my potential wife will leave me and ask me to marry the kitchen," he laughs. Not that Chef Mohammed would mind. After all, his love affair with food has lasted more than a decade and is still going strong.

Over the long term, Chef Mohammed wants to return to Pakistan and help train chefs there. Modern twists to traditional Pakistani cuisine is yet another dream he nurtures. "I would like to tweak the cuisine of my country to suit global tastes. There's no reason why Pakistani cuisine can't be up there with Asian, French and Italian cuisine."

With such a talented brand ambassador, it's just a matter of time that Pakistan occupies a prominent place on the global culinary map. Here's looking forward to it.



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GRAND LEGACY

Wyndham Grand Regency Hotel in Doha are this month's challengers for the Nestle Professional Golden Chefs Hat Competition - Qatar

The two youngsters taking part this month in the Golden Chefs Hat Competition, are both from Africa albeit different countries. Here are their stories:

Mourad Mousa

Chef Mousa from Morocco is the Italian Chef at Wyndham Grand Regency. With over 10 years of experience under his belt, Mousa is an expert at multiple

languages. He speaks fluent Arabic, English, French, Spanish and Italian.

His journey to becoming a chef started quite young as "since school days



I liked everything about food and cooking. That's why I made cooking my profession."

Ask him about his inspiration and he points directly to his father who's also in the hospitality sector and is expected to retire this year as Director of Housekeeping at a hotel in Morocco. "My dad advised me that working in the kitchen was a great career to have."

Following his Diploma from the School Technician Privet Hotel, Chef Mousa began his career in Morocco working for the Manara Hotel in 2006. He then moved to the Kenzi Tower Hotel and then the La Suite. He was Head Chef at the Sur de Toi restaurant and catering services before he decided to move to Qatar in 2011.

Over the past five years he has worked four years at the Wyndham Grand Regency Doha and has been instrumental in its Italian cooking and hopes to become an Executive Chef someday.

Isaac Nyaber

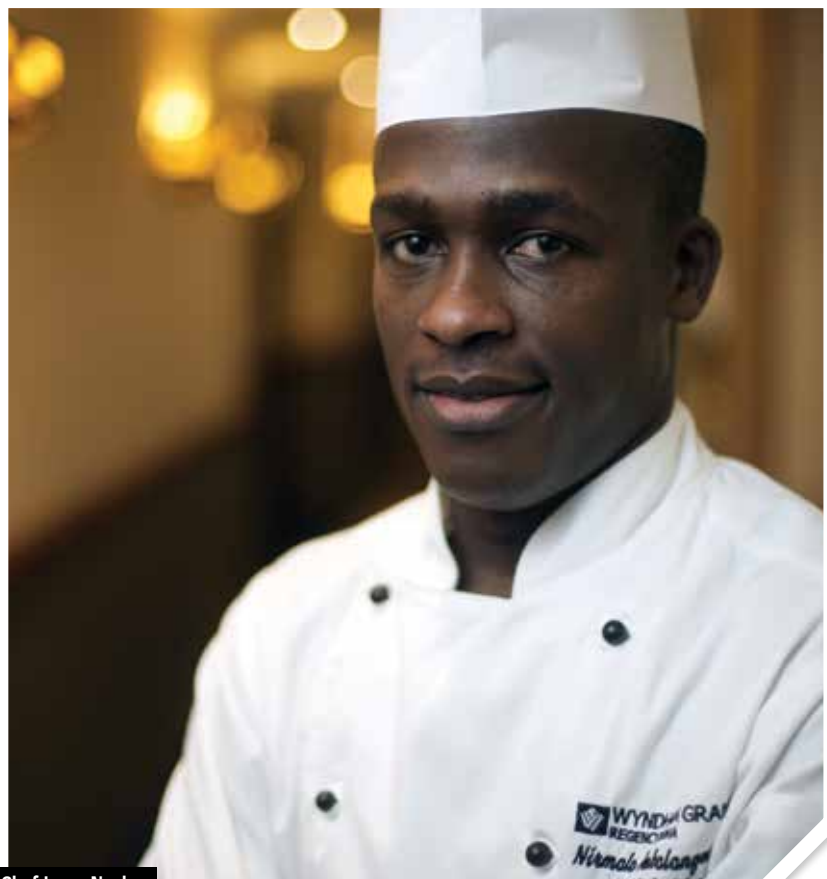
Chef Issac hails from Kenya and grew up in a household with many boys. He says in his tradition it is imperative that everyone knows how to cook for at least themselves. He began cooking at home at age 9 whenever his mom would give him a chance.

"I think she thought I was okay which is why she allowed me to keep cooking. I soon found out that most people liked what I cooked and that perhaps this is where my talent lies. I decided to indulge in it by getting myself a Diploma in Catering from the Kiti Institute," says Chef Issac.

He began his career at the Hilton in Nairobi and soon moved to Qatar two years ago to be a part of Wyndham Grand Regency Doha. The Commis in the Pastry section loves his job and hopes to someday manage to start his own restaurant.



Chef Mourad Mousa



Chef Isaac Nyaber

Roast rack of veal with golden sesame seeds and Williams mashed potato

Ingredients

Veal rack	4 pieces
Mushrooms	8 pieces
MAGGI® Mashed potato	500 gm
Chef® veal stock	
Asparagus	
Red capsicum	

Cherry tomatoes

Salt

Black pepper

Mustard

Sesame seeds

Tapered almond

Method

- ◆ Mix the mustard, salt and pepper and use it to marinate the veal rack. Set it aside.
- ◆ Bake the almonds until brown and keep aside.
- ◆ Sauté mushrooms in butter with salt and pepper.
- ◆ Sauté asparagus with red capsicum.

- ◆ Sprinkle sesame seeds on the marinated veal rack with and bake until brown.
- ◆ William the mashed potatoes to make it a pear shaped croquet using browned almonds
- ◆ Create a good gourmet presentation on a plate and present with its sauce



Nestle Caramelised Honey Banana Brulee

Ingredients

Milk	200 g
Cream	100 g
Docello® Crème Brulee	50 g
Honey	50 g
Ripe banana	½ pc

Method

- ◆ Bring to boil the mixture of milk and cream, remove from heat
- ◆ Add the brulee powder mix by hand, whip, then bring back to boil for 2 min.
- ◆ Portion it and chill.

- ◆ Before serving, heat the honey until caramelized, add the nicely sliced pieces of banana.
- ◆ Remove from heat and gently turn to avoid damage to the banana.
- ◆ Top up on your portions and serve.

BRETON TARTLETS

Ingredients for 10 tartlets

Butter	130g
Sugar	140g
Salt	4g
Egg yolks	60g
Flour	200g
Baking powder	7g

Method

- ◆ Mix the butter sugar and salt using a flat beater
- ◆ Add the yolks
- ◆ Incorporate flour and baking powder gently
- ◆ Allow the dough to rest at least two hours in freezer.
- ◆ Thereafter spread 6mm of thickness with the rolling mill. Cut with greased cake rings and bake in it.
- ◆ Deck oven temperature, 180°C approximately for 16 minutes.
- ◆ This dough can be used to make all kinds of fresh fruit tarts [raspberry, strawberry, etc.]



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FOOD RUSH

By **Ruqya Khan**

Just when you think the event cannot grow any bigger, you come across the trust that people have for Gulfood and what it brings to the fore.

You don't even have to enter the Dubai World Trade Centre (DWTC) to feel the energy and buzz. Advertisement boards and banners proudly lined up the row of busy halls. Not a single stall was free. It is no surprise that Gulfood was recently established as the world's largest annual food and hospitality show.

This year's Gulfood marked the 21st edition of the event and drew in a record trade attendance of more than 85,000 visitors from over 170 countries, including international heads of state, ministers, government officials and national trade associations from five continents.

The show featured over 5,000 companies from 120 countries, 117 trade and industry pavilions and spanned

in excess of 1.29 million square feet of exhibition space including three new DWTC halls - Za'abeel 4, 5 and 6 – and two purpose-built, temporary structures.

Among the many country pavilions showcasing at Gulfood was Creative France and its massive spread of a 100 exhibitors – 71 F&B companies plus 28 Food service & catering equipment companies. Visitors relished different varieties of cheeses, French pastries, cold cuts and soft drinks.

Sophia Salmi, Head of Agribusiness Department spoke excitedly of the MoU that was signed between Dubai Exports and Business France. "Over these few days we have had good visibility and created business partnerships towards a larger exposure on to the UAE market and in the Middle East region. We are happy to see the deepening of ties between the two nations in the field of trade promotion. While all our products have gathered interest the ultra-premium version, Elixia Or, featuring

flakes of 24-carat gold has been a great crowd puller!"

Gulfood 2016 brought tens of thousands of finished food suppliers, bulk commodity wholesalers and exporters, and the show's largest-ever collection of hospitality equipment suppliers under one roof.

Chile was present with a delegation of 20 companies. Sharif Chacoff, Trade Commissioner of Chile in the UAE said, "54% of shipments from Chile to the UAE are food items, mainly walnuts, apples and salmon. However, we have a far greater range than this, especially products with greater added value and this is evident from the companies here. We mark Gulfood as an important showcase for our exporters in the region because it gives visitors a chance to sample what our food industry can provide."

From energy drinks to gelato, crispy fries to succulent steaks Gulfood was

a lay out of gastronomical treats. Decisions makers from the hospitality industry queued up to taste and score the products on offer. While one made a mark for being healthy another stole the heart for being high on performance.

Canada was keen on talking about Canadian Beef and so was Australia through Meat Livestock Australia was not to be left behind.

Quintin Gray, Agriculture Counselor at the U.S. Consulate also praised the quality of buyers at the show. "We have a record 180 U.S. companies exhibiting a wide range of U.S. food products, surpassing last year's 157 U.S. exhibitors. Every major U.S. food

sector had representatives attending the show. Besides the record number of U.S. companies exhibiting at the Show, the size of the show continues to grow at an impressive rate each year. The value of the show for food exporters in

terms of sales continues to grow. U.S. Department of Agriculture Deputy Under Secretary Alexis Taylor was the USA Pavilion VIP visitor from Washington, DC.

"She was impressed with the number of U.S. exhibitors and the quality of the USA Pavilion and with the Gulfood Show in general. It has been a great turn around. One of the exhibitors told me that he had run out of space in his card book for new business contacts, and another said that her company received on-the-spot offers from buyers that want her company's products in their shops. The Gulfood sales results are still being tabulated, but the initial results appear to exceed last year's impressive \$75 million on-site sales and \$260 12-month projected sales."

Rich in opportunities of trade, innovation



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and offering a deeper understanding of ethnic and specialty foods Gulfood 2016 proved its worth as a strategic investment platform. Connecting the world's leading food and hospitality industry companies and brands, national policy-makers and innovative thought-leaders this event showcased beyond the stands and samples. It opened doors for conversation, shed light on Halal food, gave a platform to showcase the region's best culinary talent and expertise at the annual Emirates Culinary Guild International Salon Culinaire. This year more than 1,300 professional chefs were evaluated by a panel of over 30 renowned experts, mandated by the World Association of Chefs Societies (WACS) to judge culinary events across the globe.

All in all Gulfood was a celebration of food in the most grandly humble way possible. Every smile at the event was witness to growth –in participation, in presence and in the blessings of food.

The winners of the Gulfood Awards 2016 were

- ♦ **Best New Functional Food or Drink:** The Goods Collective & Co., Health Food Distributor, Dubai - UAE
- ♦ **Best New Non-Alcoholic Beverage:** EFB FZE Twisst Mocktails, Dubai - UAE
- ♦ **Best New Halal Food:** Al Watania Poultry, Saudi Arabia
- ♦ **Best New Fast Food Product or Innovation:** Mendez Goncalves, Portugal
- ♦ **Best New Baked or Confectionery Product:** Agthia Group PJSC, Abu Dhabi - UAE
- ♦ **Best New Frozen or Chilled Food:** TH Food Chain Joint Stock Company, Vietnam
- ♦ **Best Health Education Initiative Award:** TH Food Chain Joint Stock Company, Vietnam
- ♦ **Best New Foodservice Innovation Award:** InSinkErator, UK
- ♦ **Best Coffee Innovation:** Muddle ME, Dubai - UAE
- ♦ **Best Foods Company:** Agthia Group PJSC, Abu Dhabi - UAE
- ♦ **Best Newcomer Brand of Business:** Heera Group, UAE
- ♦ **Best Environmental Sustainability Initiative Award:** Technical Supplies & Services Company LLC, UAE
- ♦ **Best Consumer Marketing Campaign Award:** Agthia Group PJSC, Abu Dhabi - UAE
- ♦ **Best New Catering Equipment Innovation Award:** MKN Maschinenfabrik Kurt Neubauer GmbH & Co.KG, Germany
- ♦ **Best Sustainable Catering Equipment Innovation Award:** VITO AG, Germany
- ♦ **Best Light Equipment Innovation Award:** Muddle ME, UAE
- ♦ **Best Heavy Equipment Innovation Award:** MKN GmbH & Co.KG, Germany
- ♦ **Gulfood Outstanding Achievement Award:** TH Food Chain Joint Stock Company, Vietnam
- ♦ **Best Trade Stand:** 12 – 20 square metres: Anverally & Sons – Sri Lanka
- ♦ **Best Trade Stand:** 20 – 50 metres: Al Dahra Agriculture, Abu Dhabi – UAE
- ♦ **Best Trade Stand:** 50-plus square metres: IFFCO, Dubai - UAE





SALON MOMENTS

Our lensmen went around Salon Culinaire to capture the mood at the high adrenalin culinary contest as well as to bring you images of the winners and medal winners for the year

Note from the Chairman

Emirates Salon Culinaire 2016 further cemented the competition as the premier culinary competition in the region, with more than 1,274 chefs competing in 27 classes, with 40 international and locally based judges, and teams from Germany and Canada competing alongside the UAE and Middle East chefs. Held at the Dubai World Trade Centre, and with main supporters Nestlé Professional and IFFCO by our side once again, the 5 days of competition was outstanding.

The list of medals is impressive as were the exhibits that won the awards. The showpieces once again delighted the crowds who came to watch the culinary spectacular, with ice carving, practical cookery and many static displays exhibited on show at the Salon Culinaire. One Gold medal with distinction was awarded this year which means 100 points out of 100



point being awarded to one of the butchers in the Meal and Live Stock Australia Dressed Lamb class. An outstanding display of craftsman's skills were on display in the butchery competition and it was rewarding to see 30 competitors in this class.

The Salon Culinaire is a platform

for young chefs and senior chefs to show off their incredible skills to their peers, judges and public alike. The competition is world-class and in 2016 The Emirates Culinary Guild shall be sending chefs to compete in Singapore in April and to the Culinary Olympics IKA in Germany. Wish our chefs luck and we look forward to seeing them bring home the Gold.

The Emirates Culinary Guild would not be able to put on such great competitions, without the generous support of the industry and our sponsors towards the chefs of the United Arab Emirates. We thank each and every one of our partners for their continued support to the Chefs of the UAE.

Andy Cuthbert
Chairman
Emirates Culinary Guild

March 2016 **Gulf Gourmet****HIGHEST MEDAL SCORES - INDIVIDUAL ESTABLISHMENT**

Hotel	Gold with distinction	Gold	Silver	Bronze
DWTC		8	19	24
Atlantis the Palm		5	16	17
Radisson Blu Deira Creek		5	10	18
EKFC		7	7	11
Colonia Germany		5	4	3
Nad Al Sheba Pvt Club	1	4	2	5
* Gold 3 pts; Silver 2 pts; Bronze 1 pt				

HIGHEST MEDAL SCORES - CORPORATION

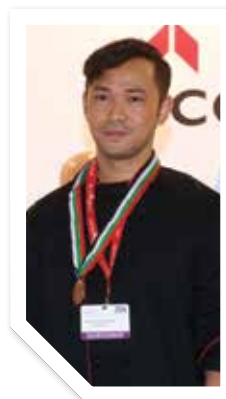
Hotel	Gold with distinction	Gold	Silver	Bronze
Jumeirah Group		8	33	33





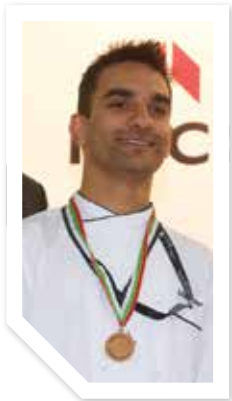
Winning Category	Winner Name	Winning Hotel
Best Cuisinier	Mohammad Raees -	Ajman Saray Hotel
Middle East Young Chef of the Year	Malimage Isira Chamika Perera	Radisson Blu Deira Creek Hotel
Best Arabian Cuisinier	Rami M. Hammoud	C & I Madinat Jumeirah
Best Pastry Chef	Benjamin Sellemond	Sheraton Dubai Creek Hotel
Best Kitchen Artist	Rohita Kumara Leelewansa Kasthuriarachchani	Burj Al Arab
Wedding Cake Three-Tier	Mya Mya Zaw	Sheraton Dubai Creek
Pastry Showpiece	Rovart Cagayat	Dubai World Trade Center
Chocolate Carving Showpiece	Rohita Kumara Leelewansa Kasthuriarachi	Burj Al Arab
Arabic Mezzeh	Faraj Salah	Jood Palace Hotel Dubai
HUG Savoury Creations	Duminda Udaya Kumara Acharige	Le Meridien Al Aqah Beach Resort Fujairah
HUG Sweet Creations	Danushka Rukmal J.S. Gedera	Le Meridien Al Aqah Beach Resort Fujairah
1st Runner-up - Best Cuisinier	Kushan Udaya Kumar Bogoda Arachchige	Atlantis the Palm
2nd Runner-up - Best Cuisinier	Prasad Dushyantha Adhipathy	Atlantis the Palm
3rd Runner-up - Best Cuisinier	Htay Lin	C & I Madinat Jumeirah
4th Runner-up - Best Cuisinier	Hillary Quentus Anthony Joseph	Radisson Blu Deira Creek Hotel
1st Runner-up - Young Chef of the Year	Dashrath Pakhrin	Radisson Blu Deira Creek Hotel
2nd Runner-up - Young Chef of the Year	Aprian Herlambang	Atlantis the Palm
3rd Runner-up - Young Chef of the Year	Winston Realosa	Grovesnor House Hotel
4th Runner-up - Young Chef of the Year	Ranvir Singh	C & I Madinat Jumeirah
5th Runner-up - Young Chef of the Year	Javier Loyola	Jumeirah Restaurant Group
Best in Hygiene - Beef Class	Alexander Bautista Dizon	EKFC
Best in Hygiene - Chicken class	Rakitha Wijessiri	Fairmont Dubai
Best in Hygiene - Fish/Seafood	Riyasat Ali	Burj Al Arab
Best in Hygiene - Emirati Cuisine	Moamen Hafez Mohamed Nakd	Habtoor Grand Beach Resort & Spa
Best in Hygiene - Dressed Lamb	Shehan Perera	Nad Al Sheba Pvt. Club
Best in Hygiene - Arabic Mezzeh	Mario Magdy	Jood Palace Hotel
Winner - Best Effort by an Individual Establishment	Raimund Haemmerle	Dubai World Trade Center
Winner - Best Effort by a Corporation	Andy Cuthbert	Jumeirah Group

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The Guild Meet

The last Guild meeting in February was hosted by Rami Abdou Al Jebraiel and his team from Al Jawaher Reception & Convention Centre. The turnout was great and allowed chefs the opportunity to network with their peers and industry colleagues



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newmembers



Malika Khalfallah – Key Account Manager receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Since **Del Monte's** successful establishment of its regional headquarters for the Middle East and North Africa in the U.A.E. on 2007, it has pro-actively spread throughout the region starting with the Saudi Arabia market on 2010 in Riyadh and Jeddah. Iraq, Turkey and Ukraine were opened on 2013, while Russia and Qatar are recently added on its persistent growth - capitalizing on the massive fresh produce and prepared food business opportunities available across the region. Del Monte® is also developing its farming operation in Ras al Khaimah, UAE - growing iceberg and romaine lettuce melons, broccoli, watermelon and strawberry.

As a company involved in the produce,



produce based foods and beverage industry and as a responsible corporate citizen, we recognize our responsibility to ensure that our business activities are guided by the careful balance of the interests of all our stakeholders.

For this reason, the company has established environmental and social policies and procedures as well as numerous programs that protect and sustain the environment, and promote

the wellbeing of our employees and the communities where we operate. Our strategy ahead remains firm on diversifying our product offering but also expanding geographically. Del Monte is continuously launching new product categories and line extensions; such as the Disney and Marvel branded kids nectars, ultra-fresh smoothies and green juice, French fries & frozen vegetables among others.

Del Monte® is dedicated to meeting the current and future needs of consumers worldwide. In fact, our long-range vision is to become the leading global supplier of healthful, wholesome and nutritious fresh and prepared foods and beverages to consumers of all ages.



Majid Ali, Regional Sales Manager receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

American Garden started over two decades ago with just one product. Today we have over 250 products and can be found in supermarkets, kitchen cabinets and picnic baskets in over 50 countries across the Middle East, Africa, Far East, Asia and Europe.

We believe that food has the power to bring people together and create some of life's most cherished moments. Whether it's a birthday, a wedding, or a simple family lunch where three generations squabble over the last piece of dessert, sharing good food with family and friends is a treasured part of life.

That's why we put our energy into sourcing the best ingredients, finding the most authentic recipes and creating products that can enrich



every moment to make it even better—like the icing on a cake!

The world is too exciting to ignore and we're here to share its many flavors with you! Today we may be over 25 years old, but inside we've never felt younger, bolder, and more adventurous. We have an appetite for life that helps us look to the future, be more innovative and evolve to meet the needs of people like you. With an attitude that encourages you to eat well, live well and try everything.

American Garden Professional Host

American Garden understands that there are many ingredients that go into running a successful business, especially in the hospitality industry. We know it's tough to balance budgets with tight timelines and still deliver an exceptionally high standard of food. That's why we've developed a range of products specifically for catering specialists.

Professional Host is a cost-effective solution made with authentic recipes and the best ingredients to the highest US standards. To ensure that you are the perfect host and that every one of your culinary creations is a true reflection of you, use Professional Host range from American Garden in your professional kitchen.



Mr. Vijay Gandhi, Operations Manager and Ms. Emie Dimmeler receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Delivering quality and reliability!

Golden Star International LLC was incorporated in May 1999 with a vision to serve the Retail and HoReCa segment in the United Arab Emirates. Since then GSI, with the help of an experienced team, has specialized in the food trade industry and has been involved in several activities like Food Service, Distribution, Wholesale, Exports, Ship Chandelling and Retail.

During the tenure of operations we have shown consistent year on year growth in the sectors we cater to. Our growth and reputation over the past years is based on the principal of meeting our client's needs, to their complete satisfaction, by providing a wide range of products with



a service that they can rely on.

A storage capacity of over 500 tons supports us with a well-trained and experienced team. GSI specializes in supply chain, distribution & marketing of a wide range of products. Linked with supply partners in different parts of the world like Europe, Americas, Far East, Australian and Sub continent countries GSI offers products ranging from Snacks, Biscuits, Canned Vegetables & Fruits, Preserves, Sauces & Pastes, Canned Meat, Confectionery, Herb & condiments,

Pasta & Noodles, Wide Variety of Dairy products, Chilled & Frozen Products. IN addition to this, we also offer a wide range of disposable, cleaning & sundry products, range of electronics & electrical products, Kitchen equipment & Kitchen Ware, Uniforms & Work clothing plus, cater to any other special requirements.

OUR DRIVE

Golden Star International LLC has an attitude to have a fresh approach to the sectors it cater to, and thereby be effectively responsive to changing market conditions. GSI is glad to have a very strong international network built to support its operation mission of being the market leader in the UAE.



Arun Krishnan (Business Head) receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Mitras International Trading LLC has been synonymous with food segment in UAE and Middle East with consistent performance and quality of service since 1993. A family of well managed professional and skilled workforce, we take pride in our work and provide top quality food products from our own manufacturing facility in Dubai, Africa, Indonesia, India and also from carefully chosen approved suppliers globally.

For over 20 years Mitras has been servicing the food industry with an enormous range of competitively



priced products under the brand name of "Delsea". We provide meticulous attention to customer service and quality, making Mitras a trusted name in the food segment.

With diligence to food safety we adhere to strict quality control measures and have incorporated HACCP, EU & US Army certifications. Mitras is also a corporate member of Emirates culinary Guild.

The flexibility to stand up to any customer demands from small to large volumes and custom made products are specialties of Mitras. We service the food industry with almost all kinds of

fresh and frozen food in conventional as well as value added forms.



ECG Corporate Member directory

4 Corners

Nathalie Hall / Mike Walden
Marketing Manager / Commercial Director
Mobile: +97148847248, Phone: +971526475455
Email: nathalie.hall@4cornersuae.com
www.4cornersuae.com

Abu Dhabi Farmers' Services Centre

Martin Aguirre, Commercial & Operations Director
P.O. Box 62532, Abu Dhabi, UAE
Direct Line: +971 2 813 8400.
Phone: +971 2 813 8888, Fax: +971 2 813 9999
Mobile: +971 56 685 4836

Advanced Baking Concept LLC (Probake)

Syed Masood
Mobile: +971.55.220.1475
Email: masood@abcbaking.com
Anna Petrova
Mob 050-9121337, anna@abcbaking.com
Vivek Jham
Mob: 055-4498282, vivek@abcbaking.com

Agthia Consumer Business Division

Dinusha Gamage, Brand Manager - Food category
Consumer Business Division
Agthia Group PJSC, P.O. Box 37725, Abu Dhabi.
Mail: dinusha.gamage@agthia.com
www.agthia.com

Al Halal Meat Factory LLC

Sheikh Yasir, Operations Head
Mob: +971 55 8893131, Off: +971 6 5584474
Email: yasir@yesmeat.ae, www.yesmeat.ae

Al Maya Hospitality

Mohamad Hajj Ali, Sales Manager
Mob: +971 50 1550998, Off: +971 4 3473500
Email: mohamadh@almaya.ae, www.almaya.ae

Al Seer

Himanshu Chotalia, Tel: 04 3725425/432, Mobile:
050 3561777, himanshu.chotalia@alseer.com

American Garden

Majid Ali, Regional Sales Manager - MEA
Mob: +971 56 6441578, +971 50 5042425
Email: majid@globalxport.com
web: www.americangarden.us

Arab Marketing and Finance, Inc. (AMFI)

Simon Bakht
Tel: +961-1-740378 / 741223 / 751262
Email: SBakht@amfime.com

Arabian American Technology (ARAMTEC)

Syed Iqbal Afaq, General Manager,
Tel: +971 4 3808444, Mobile: +971 50 624961,
Email: syedibqbal@aramtec.com
Web: www.aramtec.com

Bakemart International

K.Narayanan, Manager - Operations
Mob : +971 505521849, Phone : +971 4 2675406
Email - bakemart@eim.ae,
knarayanan@bakemart.ae

Barakat Quality Plus

Jeyaraman Subramanian
Tel: 009714 8802121, Email: jr@barakat.com
Mike Wunsch
Tel: 009714 8802121, mikwuuae@emirates.net.ae

Baqer Mohebi

Radwan Mousselli
Mobile No: 0558001551, office No: 043237272
innovationcentre@baqermohebi.com
www.baqermohebi.com

Black Iris Trading LLC

Yanal Sulieman - CEO, Fadi Sulieman - MD
Mobile No: 056 6935596, Office No: 04 8877940
Email: info@blackirisgroup.com

Boecker Public Health Food Safety

Antoine Massé
Office No: +97143311789, uae@boecker.com

Ceylon Tea Services Pvt. Ltd

Suren Atukorale, Food Service Manager
Tel: 114822000, 114822342
suren.atukorale@dilmahtea.com
www.dilmahtea.com

Convotherm/ Manitowoc Foodservice

Mick Jary, Projects Manager
Tel: (+971) 4 8862677, Mob: +971 (0) 561743584

Chef Middle East LLC

Frederique Simon, Marketing Manager
Tel: (+971) 4 815 98 41, Mob: +971 50 88 25 620
Email: frederique@chefmiddleeast.com
Web: www.chefmiddleeast.com

Del Monte Foods (U.A.E) FZE

Souhail Khattab
Sales Director - Local & Export Markets
Tel: (+971) 4 3333801, Mob: +971 (0) 504583512
SKhattab@FreshDelmonte.com

Diamond Meat Processing Est. (Al Masa)

Suresh K.P., Mob: +971 4 2671868,
+971 50 6554768
sureshkp@etazenath.com

Dilmah Tea

Vivette
Mob +971 508181164, viv@proactiveuae.com,
Marketing@dilmahtea.com

Diversey Gulf FZE

Samit Sanyal, Marketing Director - MENEA
Tel: +971 4 8819470, Mob: +971 55 6413048,
Email: samit.sanyal@sealedair.com,
Web: www.sealedair.com

Ecolab Gulf FZE

Andrew Ashnell
Mobile: 050 5543049, Office: 04 88736 44
Email: andrew.ashnell@ecolab-gulf.ae

Elfab Co LLC

M/s Priya Malhotra, Executive Director
P.O. Box 3352, Dubai Investments Park, Phase 2
Jebel Ali, Dubai, UAE, Tel.: 9714 8857993,
Direct: 9714 4885775, Fax.: 9714 8857993,
Email: elfab@emirates.net.ae,
web: www.elfabco.com

Emirates Snack Foods

Olga Noskova / Rodica Olaru,
(Food service managers)
Mob: +971 55 1477455, Off: +971 4 2855645
Email: olga@esf-uae.com; rodica@esf-uae.com
Web: www.esf-uae.com

Faisal Al Nusif Trading LLC

Thomas Das
Mobile No: 050 625 3225, Office No: 04 3391149
Email: fantco@emirates.net.ae

Fanar Al Khaleej Tr

Nazarii Zubovych, Ass. Sales Manager,
Mob: +971 55 894 01 69
email: nzubovych@fanargroup.ae
Martin Wathew, Sales manager,
Mob: +971 50 263 83 15,
email: mmmathew@fanargroup.ae
Braju, Food Technologist, Mob: +971 55 467 87 42,
Email: braju@fanargroup.ae,
Web: www.fanargroup.ae

Farm Fresh

Feeroz Hasan, Business Development Manager
Al Quoz, P.O. Box 118351, Dubai, UAE
Office No : +971 4 3397279 Ext: 253
Fax: +971 4 3397262, Mob: +971 56 1750883

Fonterra Brands (Middle East) LLC

Hany El Saigh, Food Service Manager - Lower Gulf
Tel: +971 4 3388549 EXT. 225
Mob: +971 506572303
hany.el-saigh@fonterra.com, www.fonterra.com

Food Freshly AFC GmbH

Sukhdev Singh, CEO
Tel : +49520691525, +491608024720
Email: info@food-freshly.de

Food Source International

Sacha Schatt, GM
Tel : +971 4 2998829, Mob : +971 50 1815958
Email: sachas@foodsource.ae, www.foodsource.ae

FSL Food FZE (Dubai Branch)

Syed Najam Kazim, General Manager
Tel: 04-8131500, 04- 8131504,
email: najam@fslfoods.com,
web: www.fslfoods.com

Golden Star International

Emie Dimmeler
Mobile: +971 50 3797164,
Office: +971 04 3402492
Email: emie@goldenstarinternational.com

Greenhouse

Marc El Feghali,
Sales & Brand Manager - Chefs Equipment,
Tel: +971 6 5332218,
Website: www.greenhouseuae.com

Gyma Food Industries LLC

Himanshu Kothari, Manager - Foodservice
Mobile. +971506512378
Email. himanshuk@bayara.ae, www.bayara.ae

Hi Foods General Trading L.L.c

Ismail Dalli, Deputy General Manager,
Tel: +971 4 8829660, Mob: +971 55 2445368
Mail: ismail@hifoods-uae.com,
Web: www.hifoods-uae.com

Horeca Trade

Wael Al Jamil, General Manager UAE and Oman
Head office: T: +971 4 338 8772, F: +971 4 338 8767
Dubai Distribution Centre:
T: +971 4 340 3330 F: +971 4 340 3222
Abu Dhabi Distribution Centre:
T: +971 2 554 4882, F: +971 2 554 4889
Email: marketing@horecatrade.ae
Website: www.horecatrade.ae

HUG AG

Riyadh Hessian, 6102 Malters / Switzerland,
food-service@hug-luzern.ch, www.hug-luzern.ch,
www.facebook.com/hugfoodservice
Distribution UAE and Oman: Aramtec, PO Box
6936, Al Quoz Industrial Area No. 1, Near Khaleej
Times Office, Mob +971 507648434,
www.aramtec.com

IFFCO

Craig Finney, Head Sales UAE
Mobile: +971 555 138 698, Tel: +971 650 29436
Email: cfinney@iffco.com, Web: www.iffco.com

Johnson Diversey Gulf

Marc Robitzkat
Mobile No: 050 459 4031, Office No: 04 8819470
marc.robitzkat@johnsondiversey.com

Kerry

Leanne Hart, Commercial Support
Tel: +971 4 3635900
Email: leanne.hart@kerry.com, www.kerry.com

La Marquise International

Olga Mirtova, Marketing Manager
Tel: +971 4 3433478
olga@lamarquise.ae, www.lamarquise.ae

La Patissiere LLC

AKil YAssine, BDM
Tel: +971 4 3407021, Mob: +971 50 3034038
akil@la-patissiere.com, www.la-patissiere.com

Masterbaker

Sagar Surti, General Manager – Operations
Mob: +971 50 5548389, Phone: +971 4 3477086
Email: sagars@uae.switzgroup.com

Meat Livestock Australia (MLA)

Jamie Ferguson, Tel: 00971 44 33 13 55
Mobile: 00971 55 1000 670
jferguson@mla.com.au

MEIKO Middle East FZE

Tim Walsh, Managing Director
Tel: +97143415172, Mob: +971509895047
Email: wat@meiko.de, Website: www.meiko.ae

Mitras International Trading LLC

Arun Krishnan K S, Business Head
Mobile: 971-55-1089676, Office: 971-4-3623157,
Email: info@mitrasglobal.net
Web: www.magentafoods.com

MKN Maschinenfabrik Kurt Neubauer GmbH & Co

Elias Rached, Regional Director,
Sales Middle East and Africa, Tel: +971720413 36,
Mob: +97150558747, rac@mkn-middle-east.com
Web: www.mkn.eu

Muddle ME

Mr.Craig Burns, Director,
Tel: +971 4 517 8111, Mob: +971 50 2281207
info@muddle-me.com, www.muddle-me.com

Nestlé Professional Middle East

Anuj Singh, General Operations Manager
Nestlé Professional UAE & Oman
T +97 144 088 100, Direct +97 144 088 101
Email: anuj.singh@ae.nestle.com

Ocean Fair International General

Trading Co LLC.
Lorena Joseph
Tel: +971 4 8849555, Mobile: +971 50 4543681
Email: lorena@oceanfair.com

Pasta Regina LLC

Stefano Brocca, CEO
Tel: +971 4 3406401, Mobile: +971 55 7635513
Email: stefano.brocca@reginapasta.com
Web: www.reginapasta.com,
Al Quoz Industrial Area #4 P. O Box 38052
Dubai (Adjacent to Emirates Glass
near ECC Plant & Equipment)

Pear Bureau Northwest

Bassam Bousaleh, (TEL) 961.1.740378, (FAX)
961.1.740393, Mobile: 050.358.9197,
AMFI, Beirut Lebanon
E-mail: BassamB@amfime.com

Promar Trading L.L.C.

Pierre Accad, Sales & Marketing Director,
Tel: 97142859686. Mob: 971504824369.
Email: pierre@promartrading.com

RAK Porcelain

Raphael Saxod, Managing Director,
Tel: 97172434960, 97143285951
Email: restofair@rakporcelain.com
Web: www.rakrestofair.ae

Radikal Foods DMCC

Chakradhar, Regional Manager,
Tel: +971 4 4470449, +971 50 4742307
Email: chakradhar@radikalgroup.com
Web: www.radikalway.com

Rational International [Middle East]

Simon Parke-Davis, Chief Representative,
Mobile: +971 4 3386615
Email: info@rational-online.ae,
Web: www.rational-online.com

Restofair RAK

Raphael Saxod,
Tel: +971 7 2434960, +971 97143285951,
Email: restofair@rakrestofair.ae
Web: www.restofair.aew

SADIA

Mr Patricio Email: patricio@sadia.ae
Daniele Machado
Email: Daniele.Machado@sadia.com.br

Safco International Gen. Trdg Co. Llc

Ajit Singh Sawhney, Tel: +971 4 8702000
Email: ajit@safcointl.com, www.safcointl.com

Sopexa Middle East

Edwina Salvatori, Senior Account Manager
Tel: 04 439 17 22, edwina.salvatori@sopexa.com
Web: www.sopexa-me.com/en7/agency_word

Sparrow International

Fadi Hijazi, Sales Manager
Tel: +971 4 3404795, Mob: +971 50 7346161
info@sparrow-international.com
www.sparrow-international.com

Transmed Overseas

Hani Kiwan
Office No: 04 334 9993 Ext 386
Email: hani.kiwan@transmed.com

Truebell Marketing & Trading

Bhushant J. Ghandi
Mobile: +971 50 6460532, Email: fsd@truebell.org

Unilever Food Solutions

Marc Hayes, Executive Chef Arabian Gulf
Mob: +971 56 2266181, Marc.Hayes@unilever.com
Ahmed Saraya, Customer Development Consultant
Mob: +971 56 6869243,
Ahmed.Saraya@unilever.com

United Foods Company

Mr Rudyard Torres Nano, Marketing Manager
Mob: +971 4 338 2688, rtorres@unitedfoods.ae
Web: www.unitedfoods.ae

US Dairy

Nina Bakht El Halal, Mobile: 050.358.9197,
Beirut: 961-740378, email: halal@cyberia.net.lb

US Meat Export Federation

Bassam Bousaleh, Tel: +961-1-74038 / 741223
Fax: +961-1-740393, Mobile: 050.358.9197
AMFI, Beirut Lebanon, BassamB@amfime.com

US Poultry

Berta Bedrossian
(TEL) 961.1.740378, (FAX) 961.1.740393
Mobile: 050.358.9197, BettyB@amfime.com

Vitaimax Trading LLC

Vitaly Seyba, General Manager
Mobile: +971 50 7013054, +971 50 5004375
email: info@vitaimax.com, Web: www.vitaimax.com

Vito Kitchen and Restaurant Equipment Trading U.A.E.

Sascha Geib
Sheikh Khalifa Bin Zayed Street, P.O.Box 2257
Ajman, M:+971509664620
Mail: uae@systemfiltration.com

Winterhalter ME

Saju Abraham, Sales Manager
Mobile: +971 505215702
Email: sabraham@winterhalter.ae

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.

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

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- ▶ 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

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Application Membership

Date of Application:

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

Declaration to be Signed by all Applicants

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

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

FOR OFFICIAL USE ONLY

Remarks:

Payment received?

Certificate Given.

Pin Given.

Medal & Collar Given

Approved

Approved

President.....

Chairman.....

Fees:

Young Member: Junior members will receive a certificate.

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

Dhs.350/=joining. Includes certificate; member-pin, member medal and ECG ceremonial collar. Dhs. 150/=per year thereafter.

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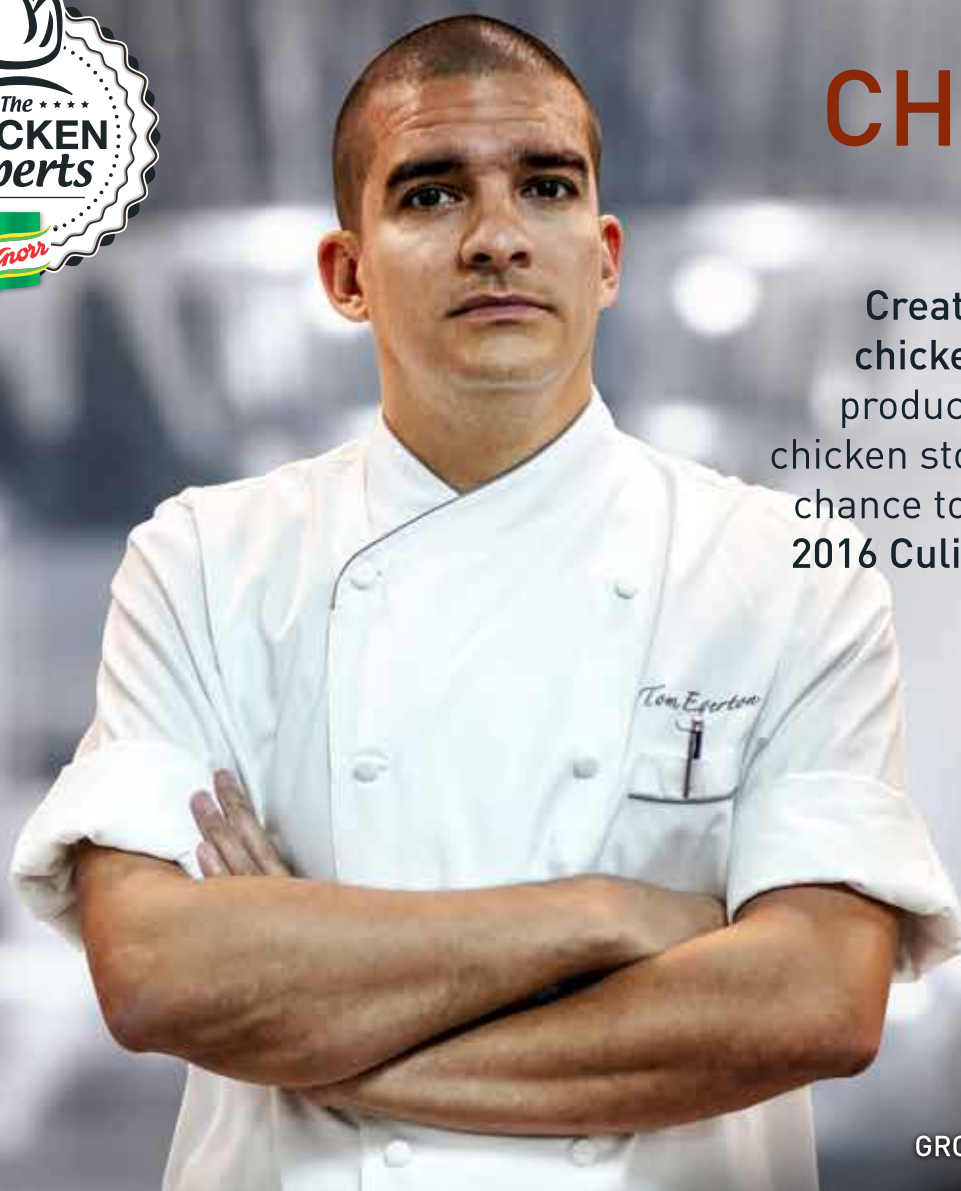


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