

gulf

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## gourmet

THE MAGAZINE CHEFS LOVE TO READ  
volume 11, issue 10OLYMPICS  
EXCLUSIVE

Full report and images of the UAE contingent that won 51 medals (including 23 Gold) at the Culinary Olympics in Germany

WELCOME TO  
ABU DHABI

Nine junior national culinary teams from around the world have arrived for the inaugural Alen Thong Challenge

THE WORLD  
PRESIDENT

THOMAS GUGLER IS THE NEWLY ELECTED PRESIDENT OF THE WORLD ASSOCIATION OF CHEFS SOCIETIES. HIS FIRST EXCLUSIVE INTERVIEW SINCE WINNING THE ELECTION

## PASTRY POWER

Janaka Dias, the 2016 culinary Olympics bronze medal winner, is our Fonterra Pastry Chef this month



## MEAT MASTER

21 years later, Dubai's first steakhouse continues to win accolades and customers, thanks to Chef Iqbal



## YOUNG CHEFS

Four young culinarians from Saudi take up our Nestle Professional Golden Chef Hat challenge





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# president's station

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Welcome to the December issue of our Gulf Gourmet magazine, the special edition for La Cuisine at SIAL in Abu Dhabi.

SIAL 2016 is very special to us as we launch the Alen Thong Golden Coffee Pot Young Chefs Challenge, an event for junior national teams. We are very excited about this completion and we look forward to welcoming the teams from China, South Africa, Lesotho, Namibia, Germany, Sweden, Singapore and Hong Kong and of course our very own UAE team.

Additional to this we have another new award, the Billy Graham Trophy, which will be handed to the most promising young chef.

On this stage I would like to thank everyone who helped organize La Cuisine at SIAL 2016. A big thank you to all our partners, including US Poultry and Egg Council, US Dairy Council, Meat and Live Stock Australia, and Nestle Professional to name but a few. Please see all our partners in this issue with the categories, rules and regulations.

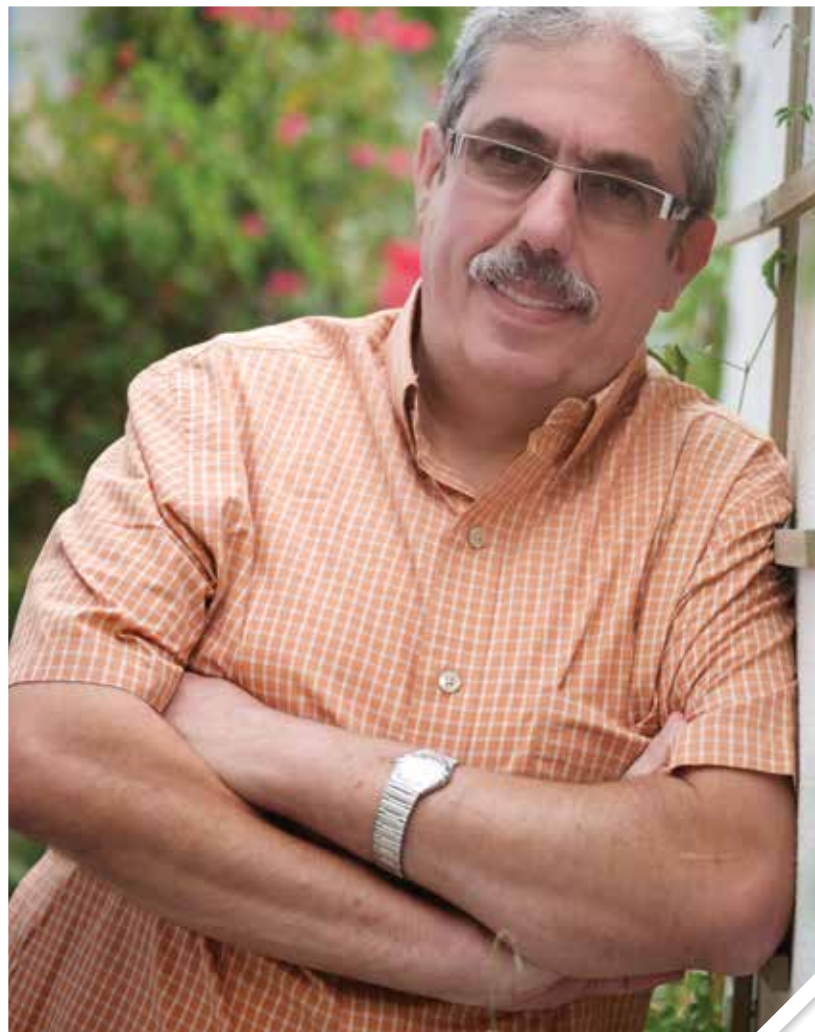
We are happy to host the board meeting of the new World Association of Chefs Society Board under the leadership of President Thomas Gugler on December 4 in Abu Dhabi.

I wish all the competitors all the best for the event. Wishing you lots of medals and awards.

Remember, to win a medal is great but not the most important. What is important is that you learn from the experience, your preparation, and the jury feedback. Make sure you have done your best and are happy with your work. If you do not win this time, I am sure you get one next time. All the best.

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

I urge all members to check out the Guild



website to know what's happening on the calendar at [emiratesculinaryguild.net](http://emiratesculinaryguild.net). Do visit WACS Young Chefs page on [facebook.com/wacsyoungchefs](https://www.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 profiles of our corporate members. We really do appreciate your support. Also, do look at the Friends of the Guild pages to know who our supporters are.

A final thank you to Nugi Wardhana and his team from Banyan Tree Al Wadi and Banyan Tree RAK Beach for hosting the November meeting.

Culinary Regards,

**Uwe Micheel**  
President, Emirates Culinary Guild  
Director of Kitchens,  
Radisson Blu Hotel DDC,  
Assistant Vice President  
– WACS (WorldChefs)

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# HOW TO MAXIMISE VALUE FROM YOUR LAMB LEG

Around the world, the classic leg of lamb is celebrated as one of the most versatile cuts, as it can be rolled and tied, butterflied, boned, cubed or prepared whole. Australian lamb leg is lean but tender, with little surrounding fat, offering a great way to lower plate costs, without compromising on flavour or taste. From marinated and flash grilled Japanese negimaki and Korean bulgogi, to smoky jewel flavours fresh from the South American parilla, served with bright and vinegary chimichurri, Australian lamb leg pairs perfectly with many flavours and unique cooking styles or even served as the family favourite, stuffed with herbs, spices and other ingredients and trussed to hold shape.



## Lamb Steak

Lamb steaks are prepared from a leg by following their natural seams and trimmed accordingly. Cut from the leaner part of the leg, you can buy lamb leg steaks with the bone in or boneless. A 'bone-in' steak is cut from the centre of the leg, whilst boneless steaks are cut from the larger leg muscles. Lamb leg steaks are best grilled, griddled, pan-fried for 6-8 mins per side and make a great steak for the BBQ.



## Easy Carve Leg

Easy carve leg is prepared from the leg by the removal of the bone via seam boning, removing surrounding fat and frenching the shank. The topside and round are sometimes removed along their natural seams and the leg is evenly rolled, tied or netted.



## Mini Roast

Prepared from the leg chump the mini roast allows for quicker cooking times and smaller servings. A mini roast is simply a smaller joint of lamb, of about 300-500g. Lamb mini roasts come from the same areas as larger roasts like the leg and the shoulder and is a quick and easy meal choice that is perfect for a mid-week dinner as it cooks in under an hour.



Roast lamb with roasted tomatoes and asparagus

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# editor'snote

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Our focus as a magazine has always been to inform, inspire, educate, and engage culinary professionals in the GCC. And we have done that month after month for 11 years. Our success in this endeavour is unmatched due to the support of the Emirates Culinary Guild and WACS (WorldChefs).

Since taking over the reins of this publication in 2012, I have had the pleasure of engaging with chefs regularly. Of these, I liaise with three GCC-based culinary professionals almost every single week. These three men do everything it takes to help the magazine. They will send emails, make phone calls, and organise things on the ground for us. All on their own volition.

I'm talking about Uwe Micheel, Andy Cuthbert and Thomas Gugler. Men with multiple roles and responsibilities at hand, but always a phone call or email away for Gulf Gourmet.

It is my pleasure to announce that Thomas was recently elected President of the World Association of Chefs Societies and will lead the way for chef associations across 110 countries to a future of greater good and greater food. He, as you know, is featured on the cover of our magazine this month. The enormity of the responsibilities at hand has not stopped him from continuing to help us; and it is humbling to have him call us and help us even now when we hit a roadblock.

Uwe Micheel too is part of the 4-member Presidium with Thomas Gugler, and is now Assistant Vice President – Finance at WACS. Knowing he has our back is the reason our entire team at Gulf Gourmet works this hard and effectively every day. His guidance is what keeps the magazine's focus and impact on track.



Andy Cuthbert, the third cog in the wheel of our fortune, was selected to be the Continental Director – Middle East and Africa for WACS and will be responsible for taking forward the amazing work that Thomas Gugler has done in this position until now.

Nearly 50% of the content you read in this magazine has directly had some sort of input or help from these three men mentioned above. And to see the Gulf-based chefs, taking up the world's most powerful roles available for chefs with a cause, is reason for rejoice. The Middle East and Africa will have a much larger voice on the global culinary map and a higher level of sensitivity going forward.

We at Gulf Gourmet are excited about the years to come, which will have a profound impact on our chefs here, in ways you cannot envisage right now (after all, five years ago, no one would've believed if we said that the UAE culinary team would return with 51 medals – including 23 gold medals – from the culinary Olympics).

We wish the three chefs the very best in judiciously discharging their new responsibilities.

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

**Aquin George**  
Managing Editor

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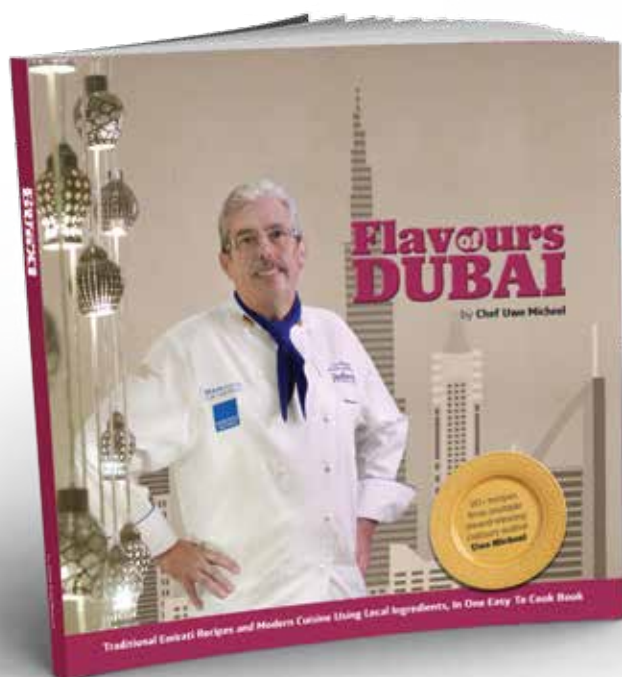
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# newsbites



## Chef Uwe launches Emirati cook book

Chef Uwe Micheel has published his first Emirati cook book to help expatriates adopt the country's culinary heritage. Titled 'Flavours of Dubai', the book also includes a large selection of modern recipes, developed using locally sourced ingredients.

The award-winning author with four Gourmand World Cookbook Awards recently led the UAE National Culinary team to the Culinary Olympics in Germany and was also elected Asst. Vice President of the World Association of Chefs Societies.

He says, "When I first arrived in Dubai, guests wanting to try the local cuisine were usually referred to Lebanese or Iranian restaurants. This was unacceptable to me and I began learning traditional recipes from Emirati mothers and experienced chefs cooking for palaces and at the DWTC."

'Flavours of Dubai' is priced at AED 150 and available on souq.com and select bookstores.

## Chef Nizzero is executive chef at Bath Priory

Nearly a decade since leaving Dubai's Pisces restaurant as Chef de Cuisine, Michael Nizzero has finally got his dream role of executive chef at the Bath Priory hotel, replacing Sam Moody.

The Belgian chef returned to the UK in 2007 to take up a senior sous chef role at the three-Michelin-starred Waterside Inn in Bray, Berkshire, where he worked alongside chef-patron Alain Roux.

He left the UK again between 2011 and 2015 to work at as executive chef de cuisine at the Relais & Chateaux property Hostellerie La Briqueterie in Vinay, France, where he won a Michelin star. Nizzero joined the Ritz in London last year as premier sous chef before taking up his new role.

## New Chef de Cuisine at Sofitel Abu Dhabi Corniche

Sofitel Abu Dhabi Corniche has appointed Gari Abdel as their new Chef de Cuisine. Chef Gari will work closely with the hotel's Executive Chef, Kim Gates, to promote recently introduced new menu at Grills@Chill'O and in-room dining.

Gari Abdel has experience in French

gastronomy, representing his previous property at the 'Goût de France' in 2015. He was part of pre-opening teams for Sofitel properties in Abu Dhabi, Manama, & Jeddah. He began his culinary career at Pavillon des Boulevard in Bordeaux, France and has worked with two Michelin star chefs: Frederic Simonin and Gilles Choukroun.

## Thijs Van Rhooen is Exec Chef at Park Rotana

Park Rotana & Park Arjaan by Rotana, Abu Dhabi has appointed Thijs Van Rhooen as their new Executive Chef and brings with him 12 years of experience in the global hospitality and restaurant industry. The Dutch national will oversee the hotel's entire culinary operations.

His career has seen him work in Shanghai, Guangzhou and Qingdao in China, as well as Kaohsiung in Taiwan. His passion also took him across Eastern Europe; first as Executive Chef of a 5\* luxury hotel in Kiev, and later to Sochi, where he oversaw the entire kitchen operation during the 2014 Winter Olympic Games.





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# Meet the chefs judging La Cuisine at SIAL Middle East



**Amro Al Yassin** - Syria



**Atim Suyatim**  
- Indonesia



**Daniel**  
- Hiltbrunner



**Cornelia Volino**  
- Canada



**Majed Al Sabagh**  
- Syria



**Michel Miraton** - France



**Rajesh Devadas**  
- India



**Roderick Perdiguerra**  
- Philippines



**Romel Hernandez**  
- Philippines



**Thomas Haller** - Germany



**Alan Orreal** - Australia



**Henrik Jonsson**





**Dale Lyman - Canada**



**David Sosson - France**



**Donald Gyurkovits - Canada**



**Eric Roos - Switzerland**



**Heinz Zucchelli - Österreich**



**Jek Shenhong - Singapore**



**Jodi Ann Pearton - South Africa**



**Karl Heinz Haase - Germany**



**Karl Heinz Ney - Germany**



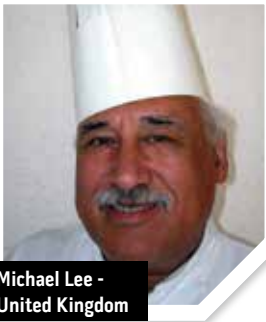
**KK YAU - Malaysia**



**Marcus Hallgren - Sweden**



**Martin Kobald - Österreich**



**Michael Lee - United Kingdom**



**Norbert Girth - Germany**



**Otto Weibel - CHAIRMAN OF THE JUDGING COMMITTEE**



**Patrick Lannes - France**



**Rainer Werchner - Deutsch**



**Thomas Gugler - Worldchefs President**



**Tony Khoo - Singapore**



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# SWEET SYMPHONY

When Chef **Janaka Dias** set out to find his calling, little did he know it would turn out to be a sweet story of success. The pastry chef at Sheraton Dubai Mall of the Emirates Hotel tells **Gulf Gourmet** about his special journey...

**T**he Pearl of Indian Ocean, Sri Lanka is a dessertarian's delight. After all, few countries churn out pastry chefs like this island nation does. One of the pearls in the Lanka's heavily studded crown is Janaka Dias, the pastry chef at Sheraton Dubai Mall of the Emirates Hotel.

The winner of a bronze medal at the Culinary Olympics in Erfut, Germany in October, Chef Dias believes in shaping his own destiny. And so far, he's kept Lady Destiny rather charmed.

There were no great culinary stories penned or inspirational role models present in his family to steer Chef Dias towards the path he took. "My father ran a business and there were no friends or family members who worked in the hospitality industry when I was growing up," he recalls. At the age of 18, Chef Dias took it upon himself to decide what career suited him best. "After some research, I realised that pastry could be a good option for me." Chef Dias enrolled at the Asian Lanka Hotel's international pastry and bakery course, following it up with a job at the Taj Exotica Hotel. "It was exactly how I had expected it to be. I enjoyed work and learnt a lot."

Three years later, he made his way to the gastronomy hub – Dubai. "That was in 2003. I joined Grand Hyatt for the pre-opening and never looked back." Pastry being his calling, the Sri Lankan chef headed out to Dubai World Trade Centre about a year later, joining the team that ran one of the country's largest pastry



**Be independent and don't expect others to be as involved in your development as you are. Invest in yourself and you will see results**

and bakery operation. "The exclusive Dubai World Trade Club, large banquets for up to 6,000 people in the ballrooms, coffee shops and exhibition catering, we handled it all," Chef Dias says.

A couple of years later, he left for Saudi Arabia. For three years, Chef Dias honed his cake decoration skills at the Al Ghoneim Shopping Centre in Abah, making cakes for weddings and special occasions. But Saudi Arabia could not hold his interest for too long, with a return to Dubai in 2011 bringing him back to the scene of action. He joined the Millennium Airport Hotel, learning not just pastry but also banqueting and a-la carte services across five outlets.

Gaining valuable experience across the different sections of the hospitality industry, Chef Dias dabbled in all kinds of ingredients to become an all-rounder in desserts. "There's no ingredient I don't like – from chocolate to sugar, every item to me is like a colour I can paint a canvas with."

Chef Dias also worked for Le Meridien and Radisson Blu Deira Creek in Dubai, before accepting a second stint with Sheraton Dubai Mall of the Emirates Hotel.

Along the way, he won several medals at the Salon Culinaire for cake decorations, plated desserts, friandises, petite four, pralines, nougatines, among others.

"I couldn't have done all this without the support of my senior chefs. Chefs Waleed al Sadik, Herath Dammika and Ruchitha Fernando deserve my special thanks for always being there for me."

Although Chef Dias credits support from seniors for his achievements, he also believes that each person holds the key to his own fate. "At the end of the day, you are responsible for your own success. Be independent and don't expect others to be as involved in your development as you are. Invest in yourself and you will see results." The internet is a handy tool, with websites such as Pinterest being Chef Dias's favourite way to connect with culinary trends worldwide.

As for his own future, an executive pastry chef's hat is his goal. "I nurse no ambitions of getting into entrepreneurship or starting my own restaurant. I like working in a structured environment where I can grow."

The seeds to success have been sown over so many years. At the next turn, this dream could well turn into a reality.





## CHOCOLATE AND MANGO FANTASY

### CHOCOLATE MOUSSE

Anchor cream whipped	500gr
Sugar	60gr
Egg yolk	120gr
Gelatin leaves	3pcs
Dark chocolate	240gr

#### Method

- ◆ Beat egg yolk.
- ◆ Boil sugar and place in the mixing container with the egg yolk and mix until fluffy.
- ◆ Melt the dark chocolate and keep on the side.
- ◆ Add the whipped cream and dark chocolate to the mix.
- ◆ Fold the melted warm gelatin with the mix.

### CHOCOLATE BROWNIES

Anchor Butter	250gr
Honey	30gr
Chocolate	180gr
Almond powder	100gr
Flour	80gr
Icing sugar	180gr
Egg white	240gr
Walnut chopped	100gr

#### Method

- ◆ Beat the butter and icing sugar.
- ◆ Add warm melted honey and chocolate together.
- ◆ Add the almond powder, flour, chopped walnut mix together.
- ◆ Finally fold with the meringue and bake in a pre-heated oven at 180°C for 35 minutes

### MANGO JELLY ROLL

Mangos puree	100ml
Sugar	10gr
Gelatin leaves	1pcs
Fresh mango thin slice	2 pcs

#### Method

- ◆ Boil the mangos puree and sugar.
- ◆ Add the gelatin.
- ◆ Place the mixture inside the tube and freeze.
- ◆ Once frozen cut it and roll with the fresh mango slice

### ALMOND CRUMBLE

Anchor Butter	100 gr
Flour	100gr
Sugar	100gr
Almond powder	10gr

#### Method

- ◆ Mix all the ingredients together and bake in a pre-heated oven at 180°C until golden brown

### PASSION SORBET

Water	45gr
Sugar	40gr
Glucose	8gr
Passion purees	100gr
Stabilizer	1gr

#### Method

- ◆ Boil all ingredients together. Keep the mixture in the chiller until cold.
- ◆ Once cold, place in the ice cream machine or pacojet until the mixtures reaches -12°C

### CHOCOLATE GARNISH

Melted chocolate	100 gr
------------------	--------

#### Method

- ◆ Melt the chocolate.
- ◆ Apply melted chocolate on top of a transferring sheet and spread.
- ◆ Place a baking paper on top of the chocolate and roll carefully.
- ◆ Keep it in chiller until it solid.
- ◆ Once set, remove the transferring sheet and use the chocolate roll as garnish

### CHOCOLATE TWIST

Dark chocolate	200 gr
Milk	250 gr
Gelatin	2 gr
Agar agar	2 gr



STEP 01



STEP 02



STEP 03



STEP 04



STEP 05



STEP 06



STEP 07



STEP 08



STEP 09



STEP 10



STEP 11



STEP 12



STEP 13



STEP 14



STEP 15



STEP 16



STEP 17



### Method

- ◆ Boil the milk with the agar agar.
- ◆ Add the dark chocolate and mix.
- ◆ Add the gelatin and mix again.
- ◆ Place the mix inside a mold and place in the chiller.
- ◆ Once set remove from the mold, cut to your liking and plate.

# THE CHEFS' PRESIDENT

In September, Chef **Thomas Gugler** was elected the president of the World Association of Chefs Societies, the most prestigious body for chefs. With good reason. The German-born chef is brimming with ideas on how to spread the message of culinary unity across the world...

When you meet him, the moustache is what greets you first. It introduces you, without any words, to a cheerful, happy-go-lucky person.

But don't mistake Chef Thomas Gugler's easy-going demeanour for casualness.

Other than his friendliness, there's nothing casual about the new president of the World Association of Chefs Societies (WACS). He takes his cause seriously, sometimes too seriously. And that's why no one was surprised when he and his four-member team was elected to the top post at the most prestigious

organisation for professional chefs at the WorldChefs Congress in Thessaloniki, Greece.

Born in Bavaria in Germany, Chef Gugler chose his career at an age most of us just learn to walk. "I was just two and I would watch enthusiastically how



# WORLD ASSOCIATION OF CHEFS SOCIETIES







Thomas Gugler with chef Cornelia Volino of Canada, the only woman on the WorldChefs executive boards

my grandmother cooked. She wasn't a professional but she had an amazing passion for it," he reminisces. Both his grandmother and his mother were great cooks and by the time Chef Gugler turned four, he was sure he wanted to be like them. "Yet another profession I had in mind was being a Caterpillar driver. My father nixed that idea immediately and steered me to the culinary field."

With determination as his travel buddy, Chef Gugler went around Germany looking for apprenticeship opportunities. His family supported his ambition and so did the chefs he worked under. "I was lucky that my first executive chef – he was very famous in Germany at the time – pushed me to go for competitions." The first one started out badly. Chef Gugler was running late, not something that the Germans treat lightly. "I went home instead. But my girlfriend, who became my wife afterwards, along with my grandmother, pushed me to go for the competition anyway. I ended up going late." Three hours later, when Chef Gugler's girlfriend came to pick him up, he had the trophy with him.

That was just the start. "There on, I went every week for competitions all over Germany and Europe." Chef Gugler proceeded to live and work in 13 countries, right from Greece, Turkey, Thailand to Tunisia and Senegal, to name but a few. Along the way, he picked up



**I was just two and I would watch enthusiastically how my grandmother cooked. She wasn't a professional but she had an amazing passion for it**

several languages, achieving fluency in as many as nine! "On an international level, it's very important for chefs, especially in leadership positions, to be able to communicate. Fluency in only one language is a handicap, with English being an exception."

Years of globe-trotting later, Chef Gugler returned home to Bavaria. Based in a small picturesque spa village in the region, he opened four restaurant-cum-hotels and ran them successfully for seven years. "We had government support and we became a part of the support infrastructure for Bavaria's cultural identity. The cuisine at these restaurants were simple, old-style with a modern twist. We did big events for Porsche, BMW, Mercedes...it was an amazing experience."

But Chef Gugler's future lay in Saudi Arabia. For the past 16 years, he has been working in the country. Of these, he spent 10 in meeting the gastronomic needs of heads of states, royals and top officials. "I also opened the only seven-star hospital in the Middle East and Africa, managing that for five years."



**Chef Gugler in India. He has handed Indian chef Manjit Gill the leadership of the world Culinary Cultural Heritage Committee**

Today, Chef Gugler is the corporate director of kitchens at Arabian Food Supplies, one of the biggest companies in Saudi Arabia with more than 50 subsidiaries. "My role is handling all the food and dining concepts strategies. We run casual and fine dining restaurants all over the world." Although his role is a strategic one, Chef Gugler refuses to let go of his culinary roots. "I keep returning to the kitchen whenever I can, to show chefs what they are doing right and what they are doing wrong. Once a chef,

always a chef," he laughs.

It might turn trickier for the Jeddah-based chef to indulge his culinary cravings. As the president of WACS, he will have to get used to a new normal. "Frankly, it was never on my radar. Three-four years ago, I was made the continental director for Africa and the Middle East region. Today, we have more than 19 countries under us, a growth of 300 percent from when I took over. I guess that provided the foundation for this achievement." Bringing countries like Qatar, Lebanon, Liberia and even conflict-hit regions such as Palestine and Syria under the WACS fold, Chef Gugler worked tirelessly to develop the area's culinary landscape.

"It was quite an effort. You didn't always make friends. Sometimes you had to be strict and follow government rules and regulations. I travelled to 65 countries last year."

Such extensive travelling is not fun and games, as people mostly see it. "People who have to fly 3-4 times a month know the pain of not having a routine."



**Chef Gugler accepting his role as world President and laying out his vision at World Chefs Congress in Thessaloniki, Greece**

Imagine having to do that 10 times a month. You have to make sure you have some balance – get enough sleep and rest, eat right. There is no time for exercise or leisure.”

Strong encouragement from friends and well-wishers made Chef Gugler take the plunge on WACS presidency. His executive team reflects his global view. Chef Gugler has chosen Martin Koblad, Austrian National based in South Africa to become his Vice President and Uwe Micheel, the German National (who is also the President of the Emirate Chefs Guild) as his Assistant Vice President in charge for Finance, and Cornelia Volino, a Canada-based female chef, as the general manager. “She’s the only female member we have in any of our executive boards. I want women represented here. Across the world, women do 90 percent of the cooking. But only 5 percent of

professional chefs are women. They bring a different perspective and we need that.”

Chef Gugler has also ensured there is ethnic diversity in his team.

Chef Volino handles the Americas, while Malaysia-based Chef K K Yau is his liaison ambassador for Asia.

As for the successor to his continental director position, Chef Gugler has opted for UAE-based Andy Cuthbert. “There was a wide basket to choose from. But I chose Andy Cuthbert, because he heads the Young Chefs Development and we must focus on young chefs, who are our future. Andy has been in the region for a long time. He will run it for two years. We have to first strengthen the region and then give it the opportunity to grow organically.”

Chef Gugler does not believe in one-man army or even 200-people armies. “Each one of us has to actively collaborate for results. Our board of directors is very active now. They are trying to take WACS to the next level.” That needs changes – both organisational and structural. Chef Gugler wants more young blood in committees, he wants members who do things straight from the heart, not for money or position.

Education is yet another topic he wants to focus on. “We need to give people in underdeveloped countries equal opportunities, make them equal partners. That means extending whatever support is required - financial, physical or theoretical.” Developing ‘Chefs Without Borders’, the charity organisation of WACS, is a decisive step towards this. “They are doing so much, helping people affected by



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



natural catastrophes, be it in Nepal or in tsunami-hit regions. I want one ambassador for Chefs Without Borders in every country WACS is in. That means 110 official ambassadors to facilitate proper communication and strategies."

There's more from Chef Gugler on the plate. A Culinary Cultural Heritage Committee is perhaps the most exciting of them all. On the anvil are cooking competitions, where the taste of dish is the only thing that will determine the winner – not presentation, not technique, not profile. "The emphasis will be on special rural dishes that are yet to be discovered. Its authenticity and taste will determine participation and winners. As much as 90 percent of the marks will be for taste. No

decoration, no presentation. It has to reflect how ordinary people dine." The cost of participation will also be very low to attract even the most underprivileged of chefs. Chef Gugler has handed Indian chef Manjit Gill the leadership of the committee. "Everything in his restaurants is home cooked and authentic. He's a natural choice for it."

That's as far as Chef Gugler, the professional, goes.

It's difficult to not notice the personality he is – with that distinctive moustache being its own person. "I've had it since I was 18. It's something of a family heirloom," laughs the German chef. "My father had it, so did my uncle. In olden days, in India and Pakistan, people in

the military were paid extra to have a moustache like this." The well-maintained moustache, for Chef Gugler, is a statement. "In this day and age of fast lives, it tells everyone that you are willing to make the effort."

That he is willing to make all efforts is clear in Chef Gugler's achievements. Inspiration comes from the love of his profession. "Food transcends race, religion and social differences. I am proud to wear this white jacket," he signs off.

He thanks his family and children, who always support him in his plans and missions.

If his white jacket could talk, it would probably be as proud of its wearer.

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## Teaming up for **SUCCESS**

The first team to partake in the Nestle Professional Golden Chef Hat competition this month in Saudi Arabia, is the duo from Jeddah

**B**oth the chefs this month are from Syria and have called Jeddah home for years as chefs. Both have been through the trials and tribulations of working at Pallazo Ballroom in the city with Chef Mahmoud now at Blue Night Suites. Do they have what it takes to win the challenge?

### **Mahmoud Ziad Al-Khalil**

Born and raised in Syria, Chef Mahmoud came to Saudi after having spent 7 years in Damascus. He began as 1st Commis at Omyiah Al-Sham restaurant for two years followed by Demi Chef de Partie at Al-Tilaal restaurant. A year later he moved to the Le Meridian

property before taking a leap to Banquet Chef de Partie at Four Seasons Hotel, also in Damascus.

He left his hometown for Makah, KSA in 2010 when Rehtaj hotels offered him the opportunity to work as Oriental Sous Chef. He later became Banquet Chef



**Mahmoud Ziad Al-Khalil**

de Cuisine at Palazzo Ballroom, Jeddah before working at Park Hyatt and Blue Night Hotel.

He says, "I'm a member of Saudi Arabian Chef Association and the Saudi Arabia chef table circle and help out as their logistics manager. I'm also a trainer at the artistic food lab in Jeddah and have marshalled at culinary salon competitions in Saudi Arabia."

**Mohamad Sarmini**

### **Mohamad Sarmini**

This young Arabic Sweet chef at Pallazo ballroom is a dynamic personality who was attracted to Arabic sweet making at young age while watching the ladies in the family good up delicious dessert at home.

The silver medal winner in the Arabic Sweet competition at last year's HORECA 2015 Saudi Arabia too began his career working Damascus. He worked for the Dawood Brother Company for Arabic

sweets for 10 years before leaving the place as its Demi Chef de Partie.

He came to KSA to work as Chef de Partie at Habeeb Seet before joining his current employer Palazzo Ballroom, where he is responsible for all Arabic sweet sections and dates for the ballroom. He takes care of preparing, ordering and presenting dishes while keeping control of food and labour costs. Check out his creation on the adjacent page.





## Cornflakes coated Chicken with Beetroot Puree & Vegetables

(Preparation time: 40 minutes,  
Cooking time: 40 minutes)

### INGREDIENTS

Minced Chicken Breast	250 gm
Mozzarella Cheese	750 gm
Sun Dried Tomato	200 gm
MAGGI® Chicken stock	2 gm
Nestle Cornflakes	40 gm
Chef® Liquid veal stock	2 gm
MAGGI® Mashed potato	70 gm
Flour	20 gm
Eggs	30 gm
Baby Corn	40 gm

Zucchini	30 gm
Carrots	30 gm
Basil	10 gm
Salt	4 gm
Pepper	2 gm

### Method

- ◆ Season the minced chicken with salt and pepper and prepare for rolling. Top with sundried tomato and mozzarella cheese.
- ◆ Roll the chicken and set aside. Prepare three shallow dish for eggs, flour and crushed cornflakes.
- ◆ Dredge the chicken to the flour, next is to dip the chicken into the eggs seasoned with chicken powder and lastly to the cornflakes.
- ◆ Mashed Potato: Whisk Maggi Mashed potato into boiled water until thick and

creamy and the puree of basil to add flavor to the mashed potato. Set aside.

- ◆ Cut the carrots and baby corn according to the desired shape and size, sauté the vegetables and season with chicken powder.
- ◆ Bake the chicken in the oven for 15-20 minutes or until chicken is cooked and golden brown.
- ◆ Meanwhile, puree the beets until smooth and season with salt and pepper.
- ◆ When all is ready prepare everything for plating.
- ◆ Arrange and plate the chicken and vegetables on the plate and garnish it nicely.
- ◆ Serve and enjoy.



## Chocolate Mousse Cheesecake & Dulce Pannacota In Red Raspberry Sauce

(Preparation time: 40 minutes,  
Cooking time: 40 minutes)

### INGREDIENTS

Dark Chocolate	100 gm
Eggs	30 gm
Sugar	55 gm
Cocoa Powder	5 gm
Whipping Cream	80 gm
Raspberry Puree	50 gm
Docello® Panna Cotta	3 gm
Gelatin Powder	17 gm
Cold Water	8 gm

Glucose	10 gm
Milk	75 gm
Cream	100 gm
Assorted Berries	30 gm
Meringue	20 gm
Crushed Peanuts	10 gm

### Method

- ◆ Place the chocolate in a heatproof bowl over a pan of gently simmering water. ( Don't let the bowl touch the pan). Remove bowl from heat and set aside to cool slightly.
- ◆ Place eggs and sugar in a large bowl and beat with electric mixer for 5 minutes or until mixture is pale. Fold in the cocoa powder and cooled until chocolate combined.
- ◆ In a separate bowl, whip cream until doubled in volume and thick. Use a large

metal spoon fold in the chocolate mixture and try to make it light as possible.

- ◆ Meanwhile, beat the cream cheese until smooth and add powdered sugar to taste. Add the chocolate mixture and gently fold in the until the mixture are well incorporated.
- ◆ Let it set inside the fridge. Meanwhile, mix the gelatin in a cold water and soak for 5 minutes. Heat the milk with the glucose over low heat.
- ◆ Add the hot milk into the gelatine and add the chocolate, blend it until smooth. Remove the pan from heat and lobed the cream into mixture. Fill the desired mold and set inside the fridge.
- ◆ After everything is ready prepare for plating. Arrange everything in a serving plate and garnish nicely.



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## U.S. Cheese: Award-winning & Proving it!

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The U.S. cheese industry started in the 19th century with European settlers who brought along their cheese making skills when starting over in the New World. Since then, U.S. cheese makers haven't stopped perfecting their craft and are delivering some of the world's best cheeses. And that's not just the U.S. industry saying that! Ask the experts!

At the World Cheese Awards (WCA)—a competition taking place in Europe and organized by the Guild of Fine Foods—over 250 experts from all corners of the globe gather annually to judge several thousand cheeses from over 30 countries. Of the 2,727 entries at the 2015 edition, only 28% actually received a medal including 129 Gold, 249 Silver and 322 Bronze. And only 2% earned a Super Gold medal and a place on the World's Best Cheese list.

American cheese makers have proven over and over again they know how to make cheese! Holding its own, the United States came in third place in 2015 with a total of 83 medals beating in their own backyard both Italy and France who are typically the most recognized cheese makers in the world. Italy, in fourth position, trailed the USA with a 14-medal differential while France barely made the top ten with only 12 medals. The United States also fared well in the Super Gold (i.e. World Best Cheese) category coming



in second place with eight medals. American cheeses wowed the judges across a wide range of varieties including asiago, brie, blue, cheddar, colby, chihuahua, feta, gouda, gorgonzola, gruyere, mascarpone, mozzarella, parmesan, provolone and ricotta, just to name a few. This achievement, while noteworthy, is not an anomaly. **Over the past five years alone, the U.S. has done really well at the WCA with a total of 405 medals—including 40 Super Gold, 72 Gold, 126 Silver and 167 Bronze—beating well-known EU cheese makers as well as Australia and New Zealand!**

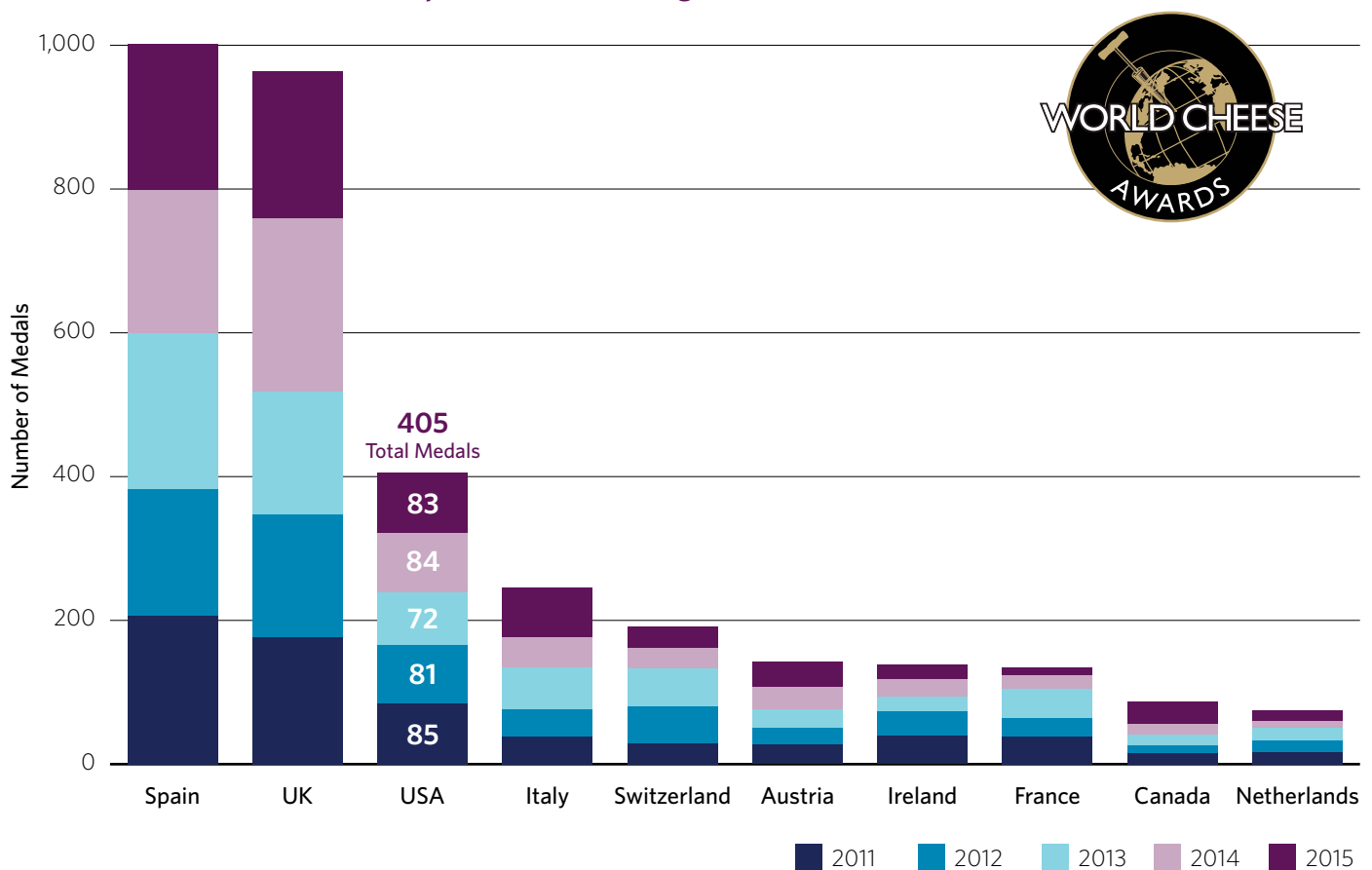
But what's most impressive actually is that the United States has beat countries like Italy in the parmesan category, the UK for cheddar and even France, Italy and Denmark for blue cheese:

- At the 2011 WCA, **Sartori**—a Wisconsin specialty cheese maker ([sartoricheese.com](http://sartoricheese.com))—won the title of the World's Best Parmesan with its *Sartori Limited Edition Cognac BellaVitano*, a premium parmesan cheese. They also won Super Gold medals in 2013 with *Sartori Reserve Cinnamon Rubbed BellaVitano* and again in 2014 with their *Sartori Reserve Kentucky Bourbon BellaVitano*.

- In 2011, 2012 and 2014, **Fiscalini Cheese Company**—a California-based cheese maker ([fiscalinicheese.com](http://fiscalinicheese.com))—won the title of the World's Best Traditional Cheddar for their *Bandaged Wrapped Cheddar*.
- In the Blue cheese category, several U.S. cheese companies have, over the years, earned Super Gold medals as well. **Rogue Creamery**—an Oregon-based company ([roguecreamery.com](http://roguecreamery.com))—won with its *Rogue River Blue* (2012) and *Caveman Blue* (2014). **Carr Valley Cheese Company**—a Wisconsin company ([carrvalleycheese.com](http://carrvalleycheese.com))—won in 2013 with *Billy Blue* and again in 2015 with its *Smoked Billy Blue*. **Saputo Cheese USA** with plants in Wisconsin ([saputo.com](http://saputo.com))—won also a Super Gold in 2015 for its *Reserve Blue Cheese*.

And these companies are just the tip of the iceberg! The U.S. cheese industry has demonstrated over the years its skills and passion in crafting wonderful traditional European-style as well as American original cheeses and has rightfully earned its place among the best cheese making countries in the world!

### Top Ten Award-Winning Countries (2011-2015)



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December 2016 **Gulf Gourmet**



# MASTER OF MEATS

For 21 years, Chef **Mohammad Iqbal** has worked behind the scenes at the same restaurant to bring the best to meat lovers in Dubai. The sous chef manager at JW's Steakhouse at JW Marriott Hotel tells **Aquin George** how he made the first steakhouse in Dubai the last word on taste...



There's something about Mohammad Iqbal. No, it's not a long CV. He doesn't even have one. And yet, in a crowd of people screaming for attention, this quiet, unassuming Pakistani culinarian stands out for doing exactly the opposite – staying quiet in the shadows.

A self-confessed introvert, Chef Iqbal has always relied on his work to be his voice. When your work speaks volumes, that's perhaps a wise decision. It's evident in the fact that JW's Steakhouse at JW Marriott Hotel in Dubai, which opened its doors two decades ago, is still packed with customers, who are spoilt for choice in the city's buzzing culinary scene.

It was quite the victory for the sous chef when JW's Steakhouse got the TimeOut Award for best steakhouse in Dubai this year. It added to the long list of awards the restaurant has won in Dubai year after year since 2003.

A loyalist to the core, Chef Iqbal has been with JW Marriott for more than three decades and was a Commis I in the team that started the steakhouse. While others jumped ships and moved on to greener pastures, he silently worked in the background to make the steakhouse a success. What greater proof of that success than queues of people waiting for succulent steaks outside his restaurant?

Interestingly, cooking wasn't exactly something Chef Iqbal enjoyed as a child or even in his teens. Hailing from Rawalpindi in Pakistan, he left studies after high school to support the family financially. "My father had a printing press and my mother is a homemaker. I had a younger brother and two younger sisters and we weren't well-off. I started working at the age of 15." After dabbling in odd jobs including electrical work, Chef Iqbal turned to his uncle, who worked in JW Marriott Riyadh, for help. "My uncle was working in human resources there. So I got a job as a steward. I was just 20 at the time."



While diligently doing his work, Chef Iqbal felt the first twinges of curiosity when observing the kitchen operations at the hotel. Once he would finish his shifts, he began spending three hours extra daily, training in the cold kitchen. "I was making salads, canapes, learning new things. I started enjoying it and learning a lot. After a year, I became a trainee in the cold kitchen."

Working in Saudi Arabia between 1984 and 1993, Chef Iqbal made it to the position of Commis I, never once asking for a promotion. When JW Marriott opened in Dubai, he, along with a friend, applied for a job. "The lure of Dubai was strong. It's such an eclectic place and there's so much to do here. So, we applied." Never one to ask for anything, Chef Iqbal accepted the position of first commis when JW Marriott became the fifth five-star hotel to open in Dubai.

A couple of years later, the steakhouse opened, becoming an instant hit and remaining so over two decades. "Our prices were quite high for 1995 but people were still queuing up outside for lunch and dinner. We were always packed," recalls Chef Iqbal. The executive chef was an Austrian and an English chef, Steve Myers, ran the show. "Chef Myers was very strict. He had to be to keep things running smoothly, given how many guests we had."

That hasn't changed till date. Even today, it's hard to get a table at the 60-seat restaurant. So what has the steakhouse been doing differently? "Doing nothing differently is exactly what we have been doing right. We are doing just what we were doing back in 1995. Our menu and our interiors are also 99 percent the same. Many executive chefs have come and gone

since we started but no one touched it in terms of menu or ingredients. That's probably why people like it." Consistent quality is what JW Steakhouse prides itself over. Which is not easy given the changes in the culinary landscape and even the industry. "We have maintained the taste and quality for so many years. You will get exactly what you expect. Our suppliers are also still the same."

Changes have happened not just in management levels but even at the kitchen levels. Chef Iqbal has remained the only constant, running the show without asking for anything in return. "To be honest, I had never thought I would go above chef de partie because of my educational background. The higher you go, the more you need strong

education to support your career." When Steve Myers left in the late 90s, the responsibility of running the steakhouse landed on Chef Iqbal. Not once did he ask for a designation to match his contribution. "I ran the restaurant as demi chef de partie with three other junior chefs. For five-six years, I remained the demi chef de partie. Later, when we started winning awards every year, I received three promotions in three years."

He's indeed a rarity, given that most chefs today expect promotions and big bucks within months of working. "People did approach me but I like where I am, I like the management and these things are more important to me than promotions and high salaries."



**To be honest, I had never thought I would go above chef de partie because of my educational background. The higher you go, the more you need strong education to support your career**

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That said, the job wasn't without challenges. Handling such a busy outlet, especially amid high attrition rate, is quite an effort. "Once my chef de partie left and took my demi chef. I didn't take a single day off for five-six months because I had to train the replacements. People join and quit jobs so fast. And every time a trained hand leaves, I have to forget about my days off." Patience, what Chef Iqbal has oodles of, gets him through. He doesn't lose his cool easily, or get frustrated enough to yell in the kitchen.

Being an introvert, he also avoids publicity, allowing others to celebrate his glory. What he doesn't avoid is learning as much as he can. "When I started out, I barely spoke English. But I had a Sri Lankan executive chef who did not speak Hindi. He would ask me to bring cucumber and I would bring carrots. Learning English became a necessity and so, I did." Chef Iqbal also learnt that the profile of a guest in a steakhouse

is very different from that of a guest in other kinds of restaurants. "Customers in a steakhouse do not mind paying big money for their meal. But that also means they expect something specific. You expect your steak to be exactly how you ordered. If you want rare, it has to be rare." Picking recipes from other cuisines off the internet and learning by trial and error is easy. But that doesn't work for steaks. "You have to work in the kitchen to know when it is rare, when medium rare and when well-done. That comes only from extensive hands-on training."

Steak lovers have not been bored of JW's Steakhouse yet. Similarly, Chef Iqbal has not been bored of what he does – delight customers. His passion for his vocation even inspired his son to follow suit. "When my son told me he wanted to be a chef, I told him he needs to train properly and hold up my reputation. An ex-colleague took my son under his wings and now my son is beginning to appreciate how hard I actually worked."

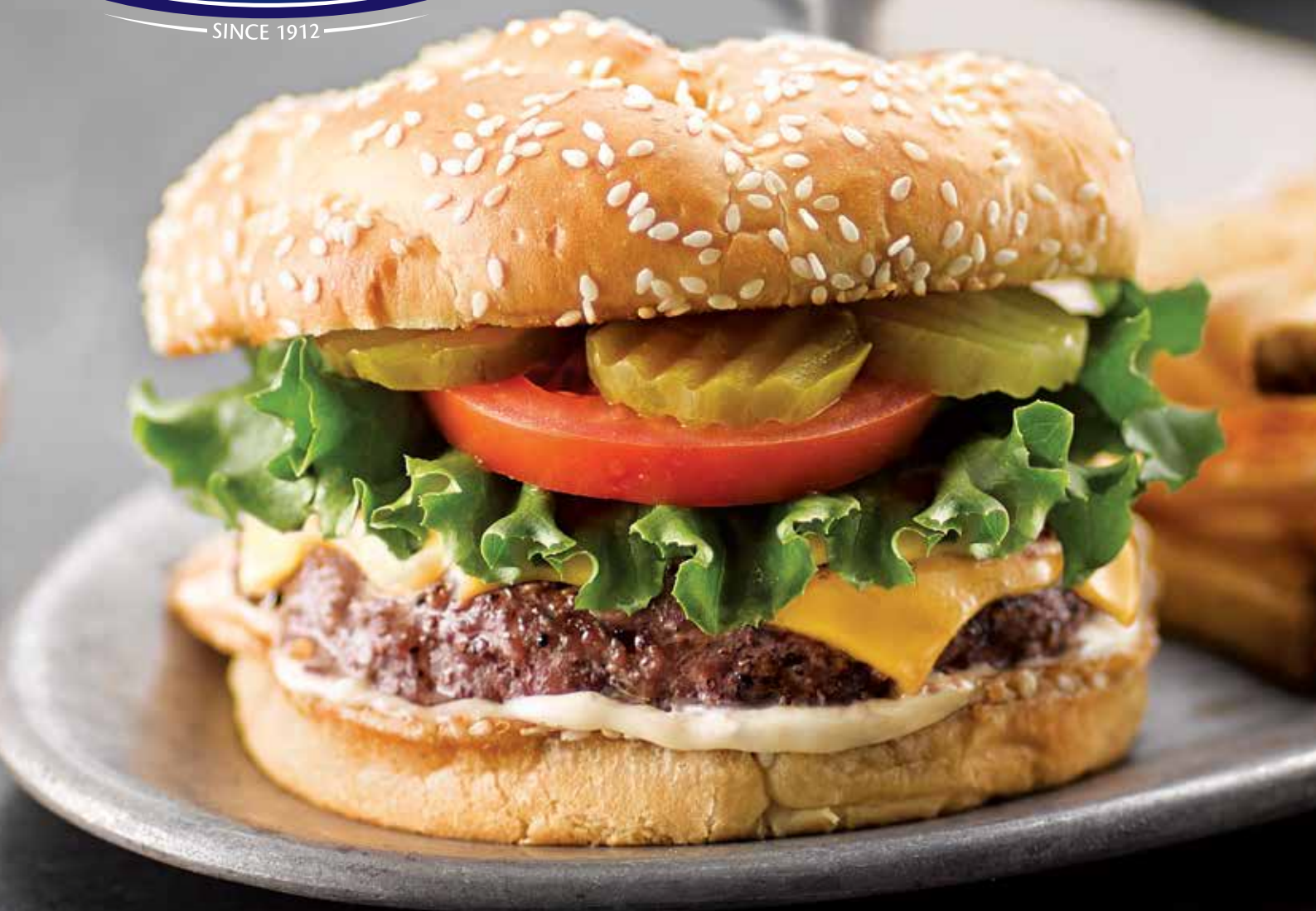
His wife and two daughters – one married and one still in high school – complete Chef Iqbal's universe. Unlike other chefs who usually have big future plans, he sees himself retiring from JW Marriott. "Until my health allows, I will work here. We have won so many awards and that's rewarding enough for me. I am 52 years old and of those, 32 have been with Marriott."

With his own life being an example, Chef Iqbal advocates passion and honest work for a successful career. "This is a job you have to do only because you want to. Don't do it because you have to. There are many other professions if money and fame drive you. Here, passion is key."

A steak expert he is. But Chef Iqbal's modest diet consists of mostly vegetarian food and salads. "My health doesn't allow me the luxury of indulging in steak anymore." Of course, the satisfied taste buds of many a steak lover more than makes up for it. Chew on that!







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# The Filipino CULINARY DUO

The second team to partake in the Nestle Professional Golden Chef Hat competition this month is also from Saudi Arabia from the Sandwich Gallery

While team one from KSA were from Syria, team two here are both Philippines born and raised, and have been working in Jeddah for just a short while in the culinary sector. As the final challengers of the year, they are hoping they can win the challenge.

## RAYMOND ABAD BANDONG

Chef Raymond was born in Baguio City in Philippines to Mardonio and Crispina

in a modest upbringing. Not knowing the perfect career for him, he first chose IT and completed a bachelor's degree in computer science. But then decided to go another way and completed a two-year course in practical nursing.

He completed all types of jobs going forward from being part of the Medical Response Team in the Philippines army as well as being a computer analyst at the place.

After a few years of not being able to find satisfaction in either he moved to Jeddah to find his calling and ended up in a hospitality sector as housekeeping supervisor. Here was his first tryst with the seeing chefs and the buzz in the kitchen.

Chef Raymond spent years thereafter vying to get a break before being offered the opportunity of a being a cook at the Outback steakhouse. The





**Chef John Matthew**

experience was so fulfilling that he quickly rose up the ladder and made a name for himself as a chef.

Today he is the Assistant Chef at the Sandwich Gallery, a position he took up just this year. Check out his amazing dish for this competition.

### **CHEF JOHN MATTHEW**

The Chef de Partie/Kitchen Supervisor and colleague of Chef Raymond is a

master in the making for multiple culinary techniques. From basic Arabic cuisine and Asian cuisine including Japanese to other Asian cuisine, salads, desserts and basic arts in food styling, Chef Matt knows it all.

Chef Matt completed his elementary education, schooling, and college between Quezon and Caloocan cities in the Philippines. He studied Local/ Intl. Commercial Cooking/Culinary Arts

**Raymond Abad Bandong**

in college before landing the job of assistant cook at the Suite's Hotel for a year before moving to Manila Midtown Hotel for another year.

His break into KSA happened in 2011 when he got a job at Almarshfa hospital. He worked up the ranks to become the Chef de Partie before moving into his current role. His recipe complements Chef Raymond's recipe and makes for an interesting duo for our judges.





## **Pan Seared Cod Fish With Butter Glaze, Salted Baked Onion, Horseradish Yogurt With Spiced Mashed Potato & Maple Soaked Butternut Squash**

(Preparation time: 20 minutes,  
Cooking time: 55 minutes)

### **INGREDIENTS**

Cod Fish	100 gm
Salt	30 gm
Black Pepper	5 gm
Olive Oil	10 gm
Butter	40 gm
Thyme Sprigs	3 gm
Garlic	10 gm

Horseradish Paste	15 gm
Yogurt	20 gm
Butternut Squash	65 gm
Onion	30 gm
MAGGI Mashed Potato	50 gm
MAGGI Chicken Stock	10 gm
Parsley	15 gm
Lemon	2 gm

### **Method**

- ◆ **Fish:** Season the fish with salt and pepper. Heat pan over medium heat add olive oil and cook the fish until golden brown. Add the butter, thyme and garlic.
- ◆ Let the fish absorb the taste of the herbs. Take out the fish and set aside.
- ◆ Add MAGGI chicken stock powder and season to taste with salt and pepper. Stirring until sauce gets thick and reduce. Turn off heat and set aside.
- ◆ **Salted Baked Onion:** Cut a thin slice off the stem end and root to each onion.

Pour thick layer of salt in the bottom of baking dish. Arrange the onion, stem end up.

- ◆ Roast the onion until they dark brown in spots and quite soft when pierced with knife.
- ◆ **Horseradish Yogurt:** Combine horseradish and yogurt, season with salt and set aside for plating.
- ◆ **Mashed Potato:** Bring water to a boil. Turn off heat, whisk MAGGI Mashed Potato into boiled water until thick and creamy add chili powder, cayenne pepper and whisk.
- ◆ **Maple Soaked Squash:** Cut the butternut squash into cubes and soaked in to the maple syrup. Cook the squash with the maple syrup until cook and the glaze dry out.
- ◆ Arrange and garnish nicely on a serving plate and drizzle the sauce on top of the pan seared fish.



## Peanut Butter Chocolate Mousse Crunch & Coconut Pannacota Tart With Salted Coconut Cream

(Preparation time: 30 minutes,  
Cooking time: 55 minutes)

### INGREDIENTS

Coconut Milk	70 gm
Nestle® Cream	70 gm
Caster Sugar	50 gm
Hot Water	5 gm
Gelatin	2 gm
Peanut Butter	40 gm
Heavy Whipping Cream	50 gm
Docello® Chocolate Mousse	150 gm
Docello® Pannacota	150 gm
MAGGI® Coconut Milk Powder	100 gm

Unsalted Butter	70 gm
Light Brown Sugar	100 gm
Water	20 gm
Salt	10 gm
Vanilla Extract	5 gm

### Method

- ◆ Peanut Butter Mousse: In a small bowl, sprinkle the gelatin over the water. Let it stand for about 5 minutes.
- ◆ Add the gelatin mixture to the heavy cream and whisk until dissolved. Pour cream over the peanut butter and stir until well mixed. Whisk remaining heavy cream until it thickens.
- ◆ Add the powdered sugar then continue to whip until stiff peaks form. Set aside.
- ◆ Chocolate Mousse: In a mixing bowl whip Docello chocolate mousse until stiff peaks and set aside, add the peanut butter mousse and combine well.
- ◆ Coconut Panna Cota: In a stainless bowl combine milk, coconut cream and Docello panna Cota powder using

a whisk and make sure it dissolves properly. Bring to a boil.

- ◆ Let the panna Cota cool for 10 minutes before pouring it to the ready tart and let it stand in the fridge.
- ◆ Mold the peanut butter chocolate mousse into a desired molding and set in the fridge.
- ◆ Salted Coconut Sauce: In a saucepan add butter, sugar, salt and water and heat over medium heat, stirring until butter melts. Bring to a boil for 5 minutes. Stir in coconut milk and vanilla.
- ◆ Coconut sauce will continue to thicken upon standing, if you want a thinner sauce just add more coconut milk until consistency becomes thin.
- ◆ when all is ready plate it in a serving plate and garnish it nicely.





Chinese Team Photo

## **Welcome to the inaugural Alen Thong Golden Coffee Pot Young Chefs Challenge - La Cuisine at SIAL Abu Dhabi**



Hongkong Team



**Namibia Team****South Africa Team****Sweden Team**



December 2016 **Gulf Gourmet**



Lesotho Team



United Arab Emirates Team



Singapore Team



Germany Team



## WorldChefs Congress 2016

UAE took a large contingent of chefs to Greece to participate in the WorldChefs Congress 2016. Our own chefs Thamara Kumari, Achala Weerasinghe and Rahil Rathod made it to the global finals of the Global Chef, Pastry Chef and Young Chef competitions during the congress. Here are images from the trip





December 2016 **Gulf Gourmet**







## UAE Culinary Team bags 51 medals at Culinary Olympics in Germany

**T**he Emirates Culinary Guild had sent a team of 40 chefs from all over the United Arab Emirates to compete at the Culinary Olympics 2016 in Erfut, Germany.

The team returned home to the UAE carrying with them a total of 51 medals for their efforts in the various competitions. With 23 Gold, 9 Silver and 19 Bronze medals in total, the UAE tally is one of the highest of any team that competed this year.

The team included a senior national team and a young chefs team to represent the United Arab Emirates and they competed against more than 35 other international culinary teams from around the world including Singapore, Sweden and other top teams.

The Senior team won 2 silver medals for their team effort and the young chefs won 2 bronze medals for their work. This is an outstanding achievement for both teams who competed for the first time in the competition, against



seasoned teams with more than 20 years of experience.

The team was led by Emirates Culinary Guild President Chef Uwe Micheel of Radisson Blu Hotel Deira Creek and was supported by the Guild Dubai Chairman Chef Thomas Haller from Nestle Professional, and also UAE national Amna Al Dhahery, the team's coordinator, who works for Jumeirah Group of Hotels in Dubai.

The team was made up of pastry chefs, artists and chefs from around the Emirates from various hotels and establishments: (See table)

"The team has made us proud as a country and Culinary association for showing the quality the Emirates can do," said Guild Chairman Andy Cuthbert, who is also General Manager Mina Salama Hotel and Madinat Conference centre, when asked about how he felt the

competition contributed to the Emirates' Hospitality landscape.

Uwe Micheel, Guild President, added "To lead such a young team and be awarded with so much recognition from the international culinary community, is very rewarding personally and professionally. I have dreamed of this moment as President of the Guild for the past 17 years. It was with proud moment to

see the UAE flag fly high. Outstanding competitors where Don Nalin Jagoda, Pad Mark Ranasinghe, Chamila Jayasinghe and Rohitha Kumara with 4 Gold Medals each for the amazing pieces in Culinary Art. Rohitha Kumara was the one and only who received Gold Medals in 2 competitions with distinction.

We would like to thank all the hotels that assisted with the competition and

for allowing their chefs to be part of this great event. Special mention goes to Bill Keffer, General Manager of Marriott Marquis Dubai, Margaret Paul, Resort General Manager Madinat Jumeirah and Maria Tullberg General Manager Radisson Blu Hotel Dubai Deira Creek for allowing the teams to train in their hotels and for their unwavering support to the Emirates Culinary Guild and chefs of the Emirates.

Mr.	Dammika	Herath Mudiyansele	Radisson Blu Hotel DDC
Mr.	Rohitha Kumara Leelawansa	Kasthuriarachchi	Burg Al Arab
Mr.	Supul Maneesha	Paranavithanale	JW Marriott hotel deira
Mr.	Dilantha Kumudu Asela Fernando	Vitharanage	Kareem Trading LLC (Azadea Group)
Ms.	Stephanie Lois	Cortez	JW Marriott Marquis Hotel Dubai
Mr.	Steven	Peter	JW Marriott Marquis Hotel Dubai
Mr.	Shelton Mahesh Aruna	Peters	The Address Downtown Dubai
Mr.	Mohamad Asham	Abdul Majeed	Atlantis, The Palm
Mr.	Achala Sanjeewa	Weerasinghe	Madinat Jumeirah
Mr.	Wataraka Lokuge Kapila	Amaratunga,	Sheraton Dubai Creek Hotel & Towers
Mr.	Sivabalan	Krishnan	Waldorf Astoria
Mr.	Yashantha Asiri	Kuda Withanage	Atlantis, the palm
Ms.	Jade	Surban	Madinat Jumeirah Al Qasr Hotel
Mr.	Muhammad	Raees	Ajman Saray Luxury Collection Hotel
Mr.	Mario	Coelho	Madinat Jumeirah C&I
Mr.	Danushka Gayan Karunaratne	Kanahera Arachchige Don	St.Regis Saadiyat Island
Ms.	Thamara Kumari	Welupulle Sivalingam	St.Regis Saadiyat Island
Mr.	Prasad Duminda	Bopage Kudagoda	Rixos The Palm Dubai
Mr.	Sagar	Khadkikar	Madinat Jumeirah Al Qasr Hotel
Mr.	Rahil Azizbhai	Rathod	Radisson Blu Hotel DDC
Mr.	Rushi Mei	Thammitage	Madinat Jumeirah Al Qasr Hotel
Mr.	Achira Danushka Kularatne	Dodampage	Dubai International Airport Hotel
Mr.	Aprian	Herlambang	Atlantis The Palm
Mr.	Sankara Narayanan	Saravana Bhagavath	JW Marquis
Mr.	Lionel Honorato	Pereira	Madinat Jumeirah Al Qasr Hotel
Mr.	Sadam Alexander	Garrido	Madinat Jumeirah
Mr.	Eka	Mochamad	Bateaux Dubai by JA Resorts
Mr.	Dilip Kumara	Nanidiri Dewage	Le meridian hotel
Mr.	Madawala Liyanage	Aravinda Leelarathna	Al Jawaher Reception & Convention Centre
Mr.	Degiri	Manoj Lasantha De Soysa	The Palace Downtown Dubai
Ms.	Alannah	Francesca	Savarin
Mr.	Janaka Indrajith Dias	Mahamarakkala Patabendige	Sheraton Dubai Mall of the Emirates Hotel



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# newmembers



Ismail Dallli receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

**Hi Foods** is part of SADITA, a group established over 40 years ago and with a deep-rooted history in the Gulf. At Hi Foods we are dedicated to providing our customers with a wide range of top quality chilled, frozen and dry foods, because quality branded products mean greater reliability. It is our aim to make your life easier by providing you with variety that is sure to meet your requirements.

Hi Foods is part of SADITA, a group established over 40 years ago that



carries a deep-rooted history in the Gulf.

Our Mission and vision are Increasing value for our brands and customers by continuously innovating and combining efforts with staff experience. , Be positioned among the top players in the

UAE market and our values are Delight products with superior deliverables at competitive prices, Ensure value returns by seizing emerging opportunities in a dynamic market.

About our future Develop a distribution system through modern prime depots locations, Increasing brand awareness and developing customer loyalty, Increasing multinational brands in all categories and Ensuring operating margins through economies of scale and efficiency.



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ASSOCIATION  
OF CHEFS  
SOCIETIES

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# LA CUISINE BY SIAL 2016

## Briefs of the Classes for Entry

### Class No. - Class Description

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

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

## Practical Pastry (Patisserie)

### Class 01: Cake Decoration

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

provided for each competitor to work upon.

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

## Pastry Displays

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

All decorations must be edible and made entirely by hand.

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



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

### Class 03: Plated Dessert by Nestle Docello

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

### Class 04: Pastry Showpiece

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

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

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

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

### Class 06: Petites Four & Pralines

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

## Artistic Displays

### Class 07: Chocolate Carving Showpiece

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

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

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

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

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





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

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

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

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

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

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

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

### **Practical Artistic**

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

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

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

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

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

1. Freestyle.
2. 120 minutes duration.
3. Hand carved work from competitor's own fruit\vegetables.

4. Competitors to use own hand-tools and equipment.
5. No power tools permitted.
6. Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification
7. Each competitor will be supplied with a standard buffet table on which to work

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

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

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

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



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

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

### Class 18: Emirati Cuisine - Practical Cookery

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

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

### Class 19: A Medley of Mocktails

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

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

counted as ingredients.

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

### NOTES TO AID COMPETITORS

#### Judging Points

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

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

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

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

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

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



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chilling and re-heating without deterioration in quality).

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

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

1. Present a plated four-course

vegetarian ovo-lacto meal for one person.

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

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

1. Prepare a whole, fresh, dressed lamb carcass into various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice. A training/demonstration will be provided by MLA prior to Salon event
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Competitors must use the fridges provided to store their finished cuts prior to judging
4. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
5. Organisers will supply the dressed lamb for this class.
6. Each competitor will have one banquet table (supplied by the

organisers) on which to work.

7. No power tools permitted.
8. Competitors to supply their own:
  - > **Tools and knives**
  - > **Twine or netting**
  - > **RED cutting boards (this is a municipality requirement and will be strictly enforced)**
  - > **Garnishing**
  - > **Display trays**
  - > **Sundries**
9. Time allowed: two hours
10. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
11. Cuts required by the organisers are:
  - a) **Neck slices or Neck boned.**
  - b) **1 x shoulder, boned and rolled, tied or netted ready for roasting.**
  - c) **3 pieces shoulder chops.**
  - d) **Spare ribs.**
  - e) **1 x 8 rib Frenched rack.**
  - f) **Mid-loin chops from a short loin**
  - g) **1 x Eye of Loin.**
  - h) **1 x Tunnel-boned leg tied or netted for roasting.**
  - i) **1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.**

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

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

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

1. Prepare a 3 course menu for one





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person using USA Cheese in every course.

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

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

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

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

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

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

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

#### **CLOSING DATE:**

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

#### **TROPHY ENTRY**

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

The required classes are:

#### **BEST CUISINIER:**

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

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

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

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

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

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

#### **BEST ARTIST:**

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

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

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

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

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

#### **HYGIENE AWARD**

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

#### **IMPORTANT NOTES ON THE PRACTICAL COOKERY CLASSES**

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



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## WASTAGE and EXCESS MISE-EN-PLACE

1. Mise-en-place and brought materials will be checked at the time of arrival to the kitchen,
2. There will be a penalty deduction of up to five points for excess mise-en-place production.
3. Wastage will be calculated during and after the class.
4. There will be a penalty deduction of up to five points for excess wastage.
5. Due to the fact that only one hour is given to complete the competition; competitors are allowed to bring with them an extensive mise-en-place. However, there are restrictions on how much pre-preparation the judges will tolerate. In all cases, the preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.
6. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
7. All dishes are to be served in a style equal to today's modern presentation trends.
8. Portion sizes must correspond to a three-course restaurant meal.
9. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces or as indicated on the class brief.
10. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
11. Competitors must bring with them all necessary mise-en-place prepared according to Worldchefs guidelines in the hot kitchen discipline ([www.worldchefs.org](http://www.worldchefs.org)).
12. Competitors are to provide

their own pots, pans, tools and utensils.

13. All brought appliances and utensils will be checked for suitability.
14. The following types of pre-preparation can be made for the practical classes:
  - > *Vegetable / Fungi / Fruits; washed and peeled – but not cut up or shaped*
  - > *Potatoes washed and peeled – but not cut up or shaped*
  - > *Onions peeled but not cut up*
  - > *Basic dough can be pre-prepared.*
  - > *Basic stocks can be pre-prepared*
  - > *Basic ingredients may be pre-weight or measured out ready for use*
  - > *Fish may be scaled, gutted de-finned and de-gilled, but must otherwise be brought to the competition whole.*
  - > *Meat may be de-boned and portioned and the bones cut up.*
  - > *No pre-cooking, poaching etc. is allowed*
  - > *No ready-made products are allowed.*
  - > *No pork products are allowed.*
  - > *No alcohol is allowed.*
15. If a farce is to be used for stuffing, filling, etc., at least one of the four portions of the farce must be prepared in front of the judges to show the competitor's skill
16. No help is allowed to be given to the competitor once the competition starts; the coaching of a competitor from the sidelines will result in the competitor being disqualified.
17. Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitor to use.
18. Two copies of the recipes typewritten are always required.

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

## Rules and Regulations

(Organised by the Emirates Culinary Guild)

### NB

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

### PARTICIPATION

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

### COMPETITION ENTRY

10. Please note that there are different forms for different



Main sponsor



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

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

**Bank Name:** Mashreq Bank

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

**Account Number:** 019000017926

**IBAN:**

AE600330000019000017926

**SWIFT:** BOMLAHAD

**Branch:** Dubai Internet City

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

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

18. Entry Fees are non-refundable.

## CERTIFICATES AND LETTERS OF PARTICIPATION

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

## HYGIENE

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

23. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete

## THE SECRETARIAT

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

## COMPETITORS AND HELPERS

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

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

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

## EXHIBITS

40. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.
41. Each exhibit must be a completely original work, it must not have been displayed





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

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

of the organisers will not qualify for any kind of award

### COMPETITION MARSHALS

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

### AWARD

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

### COPYRIGHT

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

### DISCLAIMER

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

### QUERIES

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

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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.

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

Corporate Member Dhs. 20,000 per year





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ابتكر نكهاتك الخاصة من حوض المتوسط



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نستله بروفشنال تقدم لك الطماطم المهروسة بيوتوني؛ يتم اختيار أفضل أنواع الطماطم التي يتم قطفها وهي في قمة نضجها لضمان أعلى مستويات الجودة. الطماطم المهروسة بيوتوني تعزز طعم المعكرونة والبيتزا والشوربات والصلصات، لتساعدك على ابتكار نكهاتك المميزة من حوض المتوسط.



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