

gulf

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## gourmet

THE MAGAZINE CHEFS LOVE TO READ  
volume 12, issue 2WINNERS  
TAKE ALL

THREE CHEFS STOOD OUT – FOR THEIR SIMPLICITY, THEIR TALENT AND THEIR 'NEVER SAY DIE' ATTITUDE AT LA CUISINE BY SIAL MIDDLE EAST LAST DECEMBER. MEET RABEH AMER 'BEST ARABIC CHEF', ROISE ANTHONY 'BEST PASTRY CHEF', AND SAMANTHA KUMARA 'BEST KITCHEN ARTIST'



## SWEET LUXURY

Johannes Bonin, Executive Pastry Chef at the Burj Al Arab Jumeirah shares his recipe for success



## LADY IN WHITE

In conversation with Helen Morris, executive chef and senior lecturer at the Emirates Academy of Hospitality Management



## YOUNG CHEFS

Two teams from UAE and Qatar take up our Nestle Professional Golden Chef's Hat challenge this month





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# president's station

email [theguild@eim.ae](mailto:theguild@eim.ae)

Dear fellow chefs, ladies and gentlemen,

Welcome to the special Gulfood edition of Gulf Gourmet.

Due to its amazing growth and success, this year onwards, Gulfood 2017 will focus on food and drink products every February. We look forward to a great show and we will miss our equipment partners.

As the organisers of International Salon Culinaire, we welcome competitors from Turkey, Russia, Maldives, Kuwait, Pakistan, South Korea, as well as competitors from over 150 UAE-based hospitality companies.

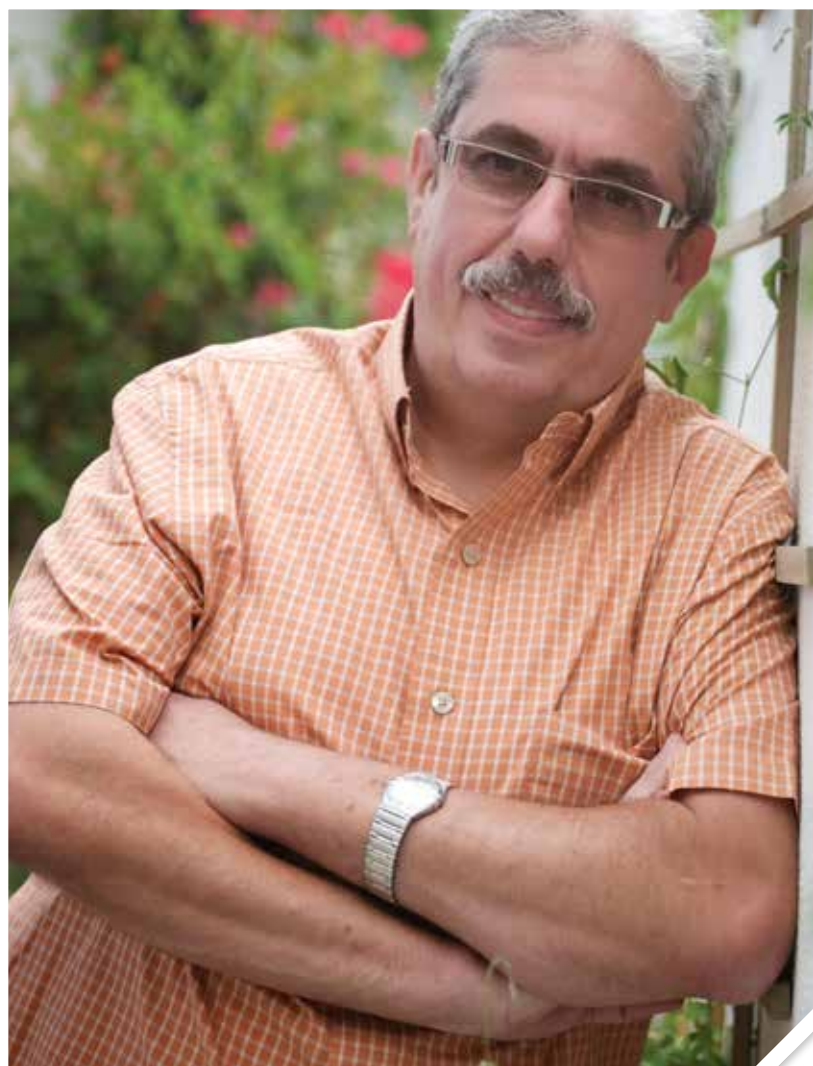
You will see close to 1,500 chefs competing across 29 classes. They will be judged by 35 senior judges, who are flying in from around the world, plus 12 rookie judges who are looking to gain experience.

I thank our partners, our main sponsors (Nestle Professional and IFFCO), and our host Dubai World Trade Centre. Check out the full list of all our class sponsors and equipment partners in this issue.

Sponsors and partners are listed alongside the rules and regulations for all our 29 classes. Yes, we now have 29 classes thanks to the addition of 2 new classes by Toni Kaisser and Unilever Food Solutions. Come find us in the same location we have been these past 3 years at Gulfood.

Remember, to win a medal is great, but not the most important. What is important is that you learn from it, both in your preparation and from jury feedback. Ensure you have done your best and that you are happy with your work. If you do not win this time, I am sure you will get better 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 [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 Chef Farrukh and the Ras Al Khaimah Hotel team for hosting the January meeting.

Culinary Regards,

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



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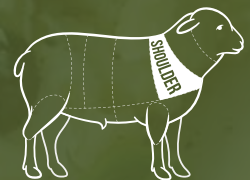


# WHY YOU SHOULD LEAN ON A LAMB SHOULDER

Australian lamb is raised on natural pastures and as a result needs very little done to it in the cooking process. It has incredible flavour already, particularly the lamb shoulder. Simply season and slow roast this cut to produce sweet, juicy meat that is full of flavour. Australian lamb can also be complemented by many spices and aromatics. Seasoned with herbs, stuffed with fruit and nuts, roasted, braised or thin sliced for grilling or poaching, Australian lamb shoulder is an extremely versatile cut that allows for so many menu options.



## SHOULDER CUT



### Square Cut Shoulder

The square cut shoulder is prepared from a forequarter by removing the neck by a straight cut between the third and fourth cervical vertebrae. The breast and fore shank are removed by a cut commencing at the junction of the first rib and first sternal segment continuing to the specified rib running parallel to the backbone.



### Lamb Shoulder Rack Frenched

A lamb shoulder rack frenched is produced from the square cut shoulder. This cut provides an economical alternative to a traditional eight-point lamb rack from the loin. Removing the cap muscle leaves a leaner piece of meat, which suits grilling methods. Alternatively, add a crust to add juiciness and retain moisture to roast.

### Hot Tip

The national dish of Jordan is **Mansaf**: lamb on the bone seasoned with herbs and spices, cooked in yoghurt and served with rice and nuts. Mansaf translates as “explosion” – the perfect descriptor for the flavour burst it brings to the mouth. Australian lamb shoulder is perfect braised and slow cooked in plenty of moisture, with its layers of connective tissue that melt in the cooking process adding flavour and texture to the dish.



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# editor'snote

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This is the 12th year running for Gulf Gourmet. We are now the most widely-read magazine for professional culinarians in the MENA region. Add to it, we have the world's largest multinational chef readership. One of the many advantages of being published out of Dubai.

We are also the official magazine of the Emirates Culinary Guild, which organises the world's biggest single-entry chefs' competition at Gulfood. Yes, we drive close to 1,500 chefs to participate each year at the International Salon Culinare at Gulfood. And, we are the only magazine to be recognised as the official chefs' magazine by Gulfood.

However, our biggest achievement – in my opinion – is the fact that every single issue of Gulf Gourmet since 2006 has helped build the career of at least one chef, if not more. We have been given this power to help those, who otherwise would have gone unnoticed within the four walls of their kitchens.

And this power comes from the support of some of the finest chefs working in the GCC. They include Chef Uwe Micheel (President, Emirates Culinary Guild, and Assistant Vice President, WorldChefs); Chef Andy Cuthbert (Chairman, Emirates Culinary Guild, and Chairman, Young Chefs Global Development Team, World Chefs), and MasterChef Thomas Gugler (President, WorldChefs), to name but a few.

These fine gentlemen make it a point to email or call us every month (if not every week) supporting us with our editorial endeavours. I keep asking myself, how do they find the time? These are men tasked with helping chefs from more than 100 national chef associations around the planet. Their work directly impacts hundreds of thousands of chefs' lives.



Keeping the business sustainable are some of the world's most reputed food and beverage companies and institutions. These include the likes of Nestle Professional, UFS, MLA and ESF, to name but a few.

Our partners are more than just advertisers. They push for ways to improve the culinary standards within the UAE and the region at large. They understand that holistic business growth is directly linked to the education and upliftment of thousands of hardworking chefs. So, thank you to all our supporters.

If you too are at Gulfood, and want to be a part of the community that builds chef careers, drop me an email to discuss how we can do more for chefs.

As for chefs, thank you for making us the most widely-read chefs magazine in the region. We bring you some exceptional stories from across the GCC and beyond. We hope to continue informing and inspiring you.

If you are going to be at Gulfood – participating at the International Salon Culinare – we'll be on the side-lines cheering you.

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

**Aquin George**  
Managing Editor

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**PRODUCTION** Masar Printing & Publishing

**LICENSED BY** National Media Council

**PUBLISHED BY** SMARTCAST GROUP FZ-LLC  
PO Box 34891, Dubai Media City,  
Dubai, United Arab Emirates

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February 2017 **Gulf Gourmet**

# friends of the guild



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## newsbites

### CHEF YONGSHENG HU JOINS THE CHINA CLUB

The China Club kitchen at Radisson Blu Hotel, Dubai Deira Creek welcomed Chef Yongsheng Hu as their new Sous Chef. He has over two decades of experience and has picked up several awards along the way. He is now tasked with creating the perfect balance between traditional and modern Chinese dishes.

Chef Hu's vast knowledge and experience comes from working in restaurants in China for 10 years. His culinary expertise expands to Korean, Japanese and Thai cuisines. The marketing graduate who followed his passion for cooking, already has 5 years of experience in the UAE under his belt.



### HONORARY MEMBER



From left-right: Uwe Micheel, President – Emirates Culinary Guild; Emmanuel Lorieux, Executive Chef – Nestle Professional; Thomas Haller, Chairman, Dubai – Emirates Culinary Guild; and Thomas Gugler, President – World Chefs (WACS). Chef Emmanuel was made honorary member of the Emirates Culinary Guild last month. He received the membership at the Sirha Fair in Lyon, France.





## Gulfood dedicated segment highlights demand for 'trendy' grains & pulses

As grains and cereals are forecast to dominate the GCC's food import bill until 2019, the Dubai World Trade Centre (DWTC) has made a strategic move to launch a Pulses, Grains & Cereals segment as one of eight dedicated sectors at the world-leading Gulfood exhibition, which will run from February 26 to March 2, 2017.

With consumers increasingly seeking ingredients that support healthy eating, many food producers are diversifying their ranges to include trendy pseudo grains, such as quinoa, amaranth and buckwheat, and pulses.

The 'GCC Food Industry' report by Alpen Capital forecasts that grains and cereals will remain the Gulf's largest food consumption category, responsible for 46.5% of the region's total food import bill. However, with consumers increasingly turning to 'healthy' alternatives, 'trendy grains' and pulses are likely to make strong headway.

To satisfy this demand, some 371 exhibitors from 27 countries have signed up to be part of the new sectorised Pulses, Grains and Cereals section.

To get your chef or company related news featured in this section, email [editor@gulfgourmet.net](mailto:editor@gulfgourmet.net)

## New chef de cuisine at Traiteur

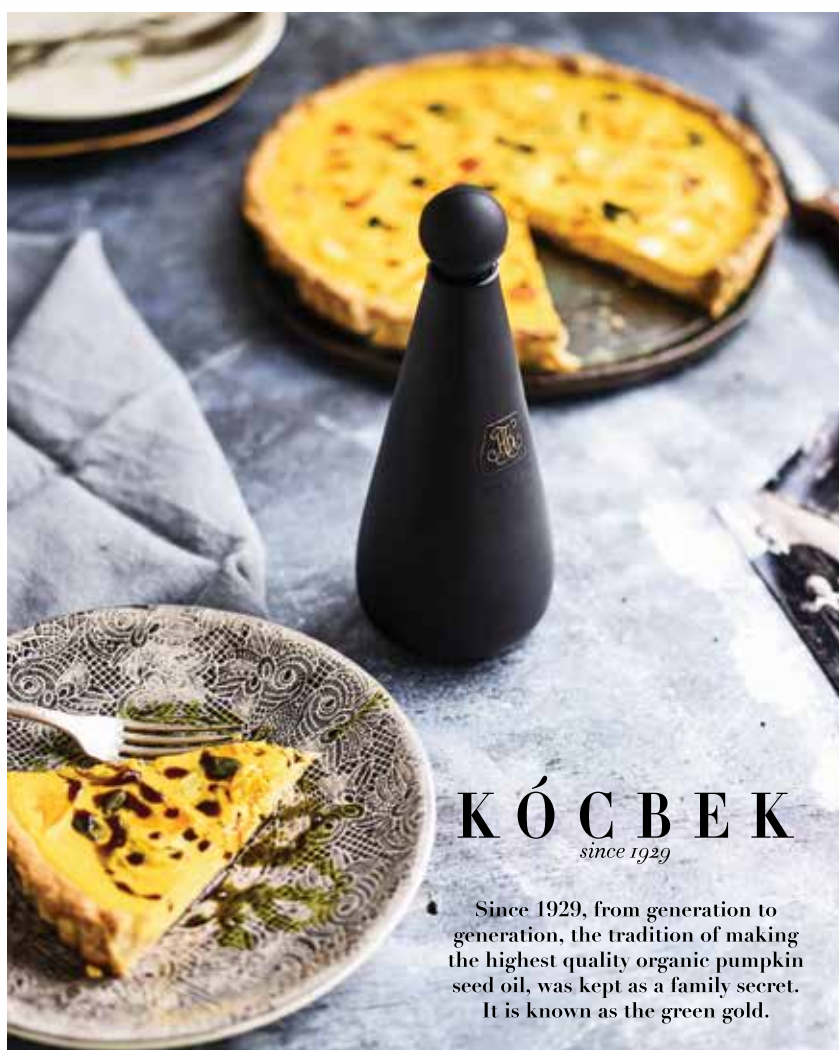
Traiteur restaurant at Park Hyatt Dubai has welcomed Omar Basiony as its chef de cuisine. The Egyptian national, grew up in Chicago and spent his early summers in Italy, working in a small osteria. It was this inspiration that led him to work in the US, Europe and East Asia. He moved to Dubai to work for restaurants La Serre and Zuma before joining Traiteur.



## Another Peruvian restaurant opening up. Will this one click?

What's On Dubai reports that the chef behind the fourth best restaurant in the world 'Central' in Lima, Peru, is about to open a fine-dining spot in City Walk, Jumeirah. The restaurant will

be called 'Lima' and will be the sister restaurant to chef Virgilio Martinez' Michelin-starred Lima in London. Just when we thought Peruvian cuisine in Dubai could not excite us any further.



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# Meet the judges of **SALON CULINAIRE**



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EMIRATES SALON CULINAIRE 2017



**BERND UBER**



**JODI-ANN PEARTON**



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**ANDREW BENNETT**



**ERIC ROOS**



**MARCO BRUSCHWEILER**

February 2017 **Gulf Gourmet****MARTIN KOBALD****FERNANDO ARACAMA****TONY FERNANDES****NICK VADIS****TONY KHOO****KENNY KONG****ROBERT BALTRIMI****GUNTHER-HEINZ ZUCHELLI****KIMWAH LIM****RUDY MULLER****HUBERT OBERHOLLENZER****Andy Kurfürst****THOMAS A. GUGLER****NORBERT GIRNTH****ANN BROWN**



# LADY IN WHITE

She's rare, in more ways than one. Among the few women in what is largely a male-dominated industry, **Helen Morris** can cook, teach and run anything from a tiny kitchen to a massive operation with the same ease. In a quick chat, the executive chef and senior lecturer of the Emirates Academy of Hospitality Management tells **Gulf Gourmet** how versatility became her middle name...

If life had been unkind, Helen Morris would have ended up being a software developer or an employee of the British Royal Air Force. The first was boring and the second, too regimented. But destiny always gifts the gifted. And so, Chef Helen landed up where she fits best – the kitchen classroom.

Growing up in the tiny village of Ash in Shropshire in England, the relationship with food was a special one. "Both my grandmas were excellent cooks. And I spent a lot of time with them in the kitchen," she says, nostalgia creeping into her voice. Her family was big on both maternal and paternal sides. That meant every family gatherings was an opportunity for a banquet.

"One of my grandmothers was good at every kind of food and the other was excellent at pastry. We lived in the countryside, with loads of fruits growing in our gardens. That gave ample opportunities for extensive cooking," she says.

There were farmers in the family but Chef Helen's father mostly drove big lorries for a living. Her homemaker mother – who worked part-time – and two sisters rounded off the family. It's not clear when the culinary bug bit Chef Helen but early cooking lessons by her mother led to some disasters. "When I



**Don't get lost in all the work you do every day. Make sure you learn something new daily by keeping your eyes open to what's happening around**

was 14, I messed up a lot of stuff in the microwave, while experimenting with my new piece of equipment" she laughs. Home economics at school also offered some introduction to cooking.

It wasn't before she turned 15 that Chef Helen made a professional pact with food. The start was rather simple. She was searching for a part-time job. "There was this very busy roadside cafe called Little Chef close-by. It was quite famous. I got a job there as a waitress." The tiny place was always packed and had guests queuing up at its doors.

Working her way through the holidays, Chef Helen impressed everyone enough to be moved to the kitchen. Under a "very organised woman", she learnt to work fast

and manage time effectively. There were 130 items on the menu and soon, Chef Helen knew them all by name! "There were just the two of us taking care of the kitchen. I learnt how to work in a team."

When a private nursing home expanded and opened near Chef Helen's house, she was a natural choice for the new kitchen. "I used to work there before going to school, making full meals and afternoon cakes, and so on. I also worked at the Little Chef on weekends and evenings."

In between, Chef Helen dabbled with the idea of going into computer programming and even joining the Royal Air Force. "At the RAF, I realised that that much discipline was not good for me, which is funny because there is a lot more discipline in the kitchen. Software did not excite me. My attention kept going back to cooking. I saw celebrity chefs on TV in their tall white hats and I realised that was what I wanted to do."

After finishing school, Chef Helen joined a catering college in Shrewsbury. In the two years there, she worked at a local hotel and then later, at a hotel closer home. "I didn't find these challenging enough. So I moved down to the southeast of England."

The Caversham Hotel in Reading, which she joined, had a chef who taught her



what passion for cooking is all about. "He had amazing talent and he was forward thinking, perhaps too far ahead of his time. The kind of food he produced for the a la carte menu, the market was not quite ready for his kind of cooking." That chef taught Chef Helen kitchen management and menu planning. The luxury property had more than 20 employees in the kitchen, a novelty for the young chef who had mostly worked with three-four colleagues.

One thing led to another and Chef Helen was offered a job at a bigger property - Tylney Hall Hotel in Hartley Whitney, Hampshire. The banqueting facilities at the hotel were elaborate. Chef Helen worked in the cold larder before being moved to the main course section. That's where her first promotion came. "I was promoted to the senior chef de partie. I was the only female in the main kitchen. It was quite a big thing for me at the time."

Other than the confidence boost, the hotel also provided an eclectic environment in terms of colleagues. "There were different kinds of people. I learnt management skills. My boss taught me to be firm and fair and yet be friendly. At 24, those were valuable skills."

After working there for more than a year, Chef Helen realised it was time for a break. Australia had long held a fascination for the British adventurer. "I

had met Australians and the way they talked about their country made me want to visit. It turned out to be above and beyond my expectations. I fell in love with Australia."

The experience was entirely different from anything she had seen before. The way of working was more relaxed, the food was different. "I found it difficult to adjust initially. We had to call the chef in Brisbane with his first name and I just couldn't do it!" For about a year, Chef Helen worked in Australia off and on, in Brisbane and Cairns. It was a wide range of work, from a grill restaurant to a hotel resort to a cafeteria.

Chef Helen wanted to stay put in Australia but family ties brought her back.

Upon her return to the UK, she found a job at a hotel but left in just a month after realising it was highly disorganised and the head chefs had little interest in their vocation. "I joined the Talbooth Restaurant in Essex. This was the first time I worked in an independent restaurant instead of a hotel restaurant. I really enjoyed working with the head chef there. He taught me about food, management, cost control. He gave you a chance to make mistakes, then made you analyse the reasons you made those mistakes and helped you correct them."

About a year later, Chef Helen moved on

to the Cliveden Hotel in Berkshire, where she spent close to three years. "I joined as the sous chef, was promoted to executive sous chef. It was a very high pressure kitchen, lots and lots of hours. None of us did less than 13 hours a day. From morning to night, it was non-stop work."

After almost three years, Chef Helen took a couple of months off to figure what she really wanted to do in life. Later, when a job at the Butlers Wharf Chef School in London came up, she found it worth a shot. "It wasn't a classroom set-up. There was a restaurant and a kitchen, the full operations. There would be theory outside the kitchens. It was unique, an intensive, five-day a week teaching." The students were very focussed and Chef Helen was getting to run a restaurant and teach.

A couple of other assignments followed. One of them was as the curriculum manager for food and beverage department at the College of North West London in Wembley.

In September 2008, Chef Helen ventured out to Dubai. "I never expected to love it. It seemed too glamorous for my taste. Today, I love it!"

The differences in the two schools are plenty. Especially in the involvement of the students. "There's also a lot more theory than the previous schools I have worked in, more on the academic side."

For Chef Helen, teaching is a noble profession. Watching people progress and grow as professionals is deeply satisfying. "It's great to see where the students are in the future. The best experience is when a student struggles in the first few weeks, then goes on to work hard and learn well and become a fantastic student."

With her extensive experience, Chef Helen can always tell who is a good student and who isn't. "It's written in the way they hold their knives, the way they ask questions. You have some who





struggle completely and others who transform when they are trained. When they say thank you, you feel good."

Although Chef Helen has often been the only female in many kitchens she has worked in, she hasn't let the glass ceiling hold her back. "I think you have to have quite a strong personality. If you have dominant males in the kitchen, you have to show you're pretty good and be able to stand your ground. A chef told me once that women have to work twice as hard as males in the kitchen to prove that they can do what they do." In her entire career, it was just once that she had to fight for a promotion that was unfairly handed to a male colleague.

Someday, Chef Helen hopes to work in



Asia, with Hong Kong and Singapore high on her wish list. She also plans to try her hand at business, an idea she has flirted with before. "I would love a business to do cookery demonstrations and party food from a delicatessen. I did dinner parties in private homes in London and thoroughly enjoyed it. I can pick and choose what I want, when I want it."

For her students and budding

culinarians, Chef Helen has simple advice: "Don't get lost in all the work you do every day. Make sure you learn something new daily by keeping your eyes open to what's happening around. You also have to take that step of moving every two-three years to gain knowledge and experience."

Sound words. Look how high they took Chef Helen.

# in Milano



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# W is for WINNING!

This month's competitors for the Nestle Professional Golden Chef's Hat Award UAE – Season 5 are from the W Hotel Al Habtoor City in Dubai

**T**wo young Indonesians have teamed up take on the toughest challengers in the UAE's longest-running monthly competition – The Nestle Professional Golden Chef's Hat Award UAE – Season 5. The two boys from the W Hotel Al Habtoor City in Dubai put together plates full of happiness. Read on to find out about them and their competition recipes.

## IWAN GUNAWAN

Iwan Gunawan wants to be a globetrotter. He's made an impressive start – from

the cosy corners of Cirebon in Indonesia, he found his way to Dubai. At 27, he's now the demi chef de partie at Namu Restaurant in W Hotel Al Habtoor City.

Chef Iwan's earlier assignment was Moevenpick Jumeirah Beach Residence Hotel. Before that, he has also worked at the Emirates Leisure Retail's Noodle House in Al Wahda Mall, Abu Dhabi.

"It was my uncle who inspired me to be a chef. He was a chef in Dubai and now he works for Fairmont Hotel in Jakarta. Because of him, I took up hospitality

management studies," says the Indonesian chef.

Chef Iwan's favourite dish is a tuna delight wrapped in nori seaweed. "I used Nestle coconut powder to bring some punch to the dish."

On Chef Iwan's horizon is world travel. As someone who loves cultures and cuisines, he's unwilling to be tied down to his comfort zone. "The more experience and exposure I get, the better it will be for me. I want to be a well-known chef." At the moment,





IWAN GUNAWAN

he's content to make the best of the opportunities that are coming his way. "I'm lucky to have supportive colleagues and seniors who push me to give my best. First, I have to do them proud." We're confident he will!

## ALI SALEH

Just 25 years old and Chef Ali Saleh has already worked in some of the top hotels of Dubai. The Indonesian chef has also won a gold medal at the Young Chefs Dubai competition and a bronze at Dubai Salon Culinare. "I picked up a passion for cooking from my mother. Today too, I ask her for help with some recipes," he laughs.

After getting formal education in hospitality, Chef Ali trained at the Shangri-La Hotel and the Mandarin Oriental Hotel in Jakarta for a couple of years before securing a job at Westin Abu Dhabi Golf Resort & Spa in 2011. "I was just 19 years old when I moved to the UAE."

A couple of years later, he moved to Sofitel Dubai The Palm Resort & Spa and then to Hyatt Regency Dubai Creek Height. Four months ago, he joined W Hotel Al Habtoor City.

Chef Ali's dessert is inspired by the Japanese garden. "Japan has beautiful gardens. My dish is a dessert but it



ALI SALEH

has wasabi and cucumber. These days, people prefer desserts with a mix of flavours and not just those that are overloaded with sweetness." Several Nestle products went into making this dessert – crème brulee, panacotta, Kit-Kat mix and condensed milk.

Chef Ali nurtures the dream of opening his own pastry shop in Indonesia. "But before that, I want to spend some time in Japan. I love Japanese cuisine and I can learn it properly only if I understand the traditions that inspire the dishes."

That holistic attitude is what seems to be Chef Ali's greatest strength.

## BLACK COAL TUNA WITH GLAZED SPRING VEGETABLES, SQUID INK TEMPURA AND MISO BUTTER SAUCE

Yield: 4 portion

Tuna Loin	480 gr
Maggi Mash Potato	100 gr
Carrot	36 gr
Edamame	10 gr
Baby Beetroot	35 gr

Asparagus	4 pieces
Tomato Cherry	6 pieces
Tomato Fluid Gel	20 gr
Nori Ash	35 gr
Squid Ink Crisp	12 gr
Miso Butter Sauce	4 tbsp
Maggi Chicken Stock	60 ml

### PAN SEARED TUNA WITH COAL COATING

Tuna Loin	480 gr
Nori Ash	35 gr
Salt	Seasoning
Pepper	Seasoning

#### Method

♦ Dry the tuna loin with towel pepper. Cut the Tuna into portion and roll it with the clingfilm for a good shape. Put in to the

vacuum bag and vacuum it. Sousvide in the water bath 55 degree Celcius for 4 minutes. After that season the tuna with salt and pepper, and pan seared. Medium is the preferred temperature. Then coat it with nori ash and served it.

### POTATO CAKE

Nestle Mash Potato	50 gr
Water	35 ml
Nestle Cream	25 gr
Onion	10 gr
Coriander Powder	1 gr
Nestle Chicken powder	1 gr
Salt	Seasoning
Pepper	Seasoning

#### Method

♦ For the potato cake, mix nestle mash





potato cream and water on the pot. Stir it until reach the consistency, set and fluffy. After that sweat the chop onion in slow temperature until cooked, then add the chicken stock and Nestle Chicken Powder. Add the sauted ingredients with the mashed potatoes and add the coriander powder and seasoning at last. Mix it well with the mashed potatoes, and do the portioning with the ring mold to make a precision.

#### TOMATO FLUID GEL

Nestle Tomato Concasse	120 gr
Agar agar	2 gr
Tomato Juice	3 gr

#### Method

- For the fluid gel, blend the Nestle Tomato Concasse with tomato juice. Strain and put inside the sauce pan. Bring it to boil then add agar agar. Let it boil for 2 minutes and mix it well, make sure the agar agar is dissolved in the mixture to get a good texture. After that remove the sauce pan from the heat and put the mixture into a tray. Put it in the chiller until it's totally cooldown and set into a good texture, make sure it's gellified perfectly. After that cut the gel into pieces and blend it. Pass it through the chinois to get a good consistency and put in the squeeze bottle. Fluit gel ready to use.

#### SQUID INK TEMPURA CRISP

Tempura Flour	0,5 cup
Olive Oil	0,5 cup
Water	1,5 cup
Crush Ice	1 cup

Squid ink	2 gr
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#### Method

- For squid ink tempura crisp, put all the ingredients together into a bowl and mix it well. Then heat up a nonstick pan with a little oil. After that put the mixture little by little into the hot pan and cook it until crispy and crunchy.

#### MISO BUTTER SAUCE

Miso Paste	6 gr
Water	100 gr
Mirin	1 gr
Butter	20 gr
Salt	Seasoning
Pepper	Seasoning

#### Method

- For miso butter sauce, put miso paste, water and mirin in the sauce pot. Heat it up on the stove and reduce it part from the first quantity. After reduce, bring it to warm temperature and emulsify the mixture with the butter constantly to prevent it get split from the mixture. Season the sauce before serve.

#### NORI ASH

Nori Sheet	15 gr
Nestle Coconut Powder	15 gr
Edible Charcoal Powder	2 gr

#### Method

- Bake the nori sheet and Nestle Coconut Powder in the oven, put 120 degree celcius for slow baking. Keep control the nori sheet constantly to get a nice colour and crispy texture. After that, put the nori sheet with the charcoal powder into the blender. Blend it until smooth

and pass it through the chinois to get a fine ash texture.

#### GLAZED SPRING VEGETABLES

Carrot	36 gr
Edamame	10 gr
Baby Beetroot	35 gr
Asparagus	4 pieces
Tomato Cherry	6 pieces
Maggi Chicken Stock	60 ml
Butter	10 gr
Salt	Seasoning
Pepper	Seasoning
Oil	10 gr

#### Method

- Heat up a pan on the stove with oil. Blanch the shaved carrot, edamame, and asparagus for 1 second in boiling water and put it together in the pan. After that saute the vegetable then put the chicken stock and bring it to boil. Do the seasoning with salt and pepper to taste, and put the butter together. Stir it well until the butter and the chicken stock dissolved together and not split. At last put the tomatoes. Check the seasoning and served it. Do the same thing with the beetroot in separate pan to prevent the colour contamination to other vegetables.

#### CHICKEN STOCK

Nestle Chicken Powder	10 gr
Water	100 ml

#### Method

- Put the water in to a small pot. Heat it up and bring it to boil. After that, put the nestle Chicken Powder and mix it until the chicken powder dissolved. Chicken stock ready to use.

## WASABI SPHERE

### Ingredients

White chocolate	200 g
Cucumber juice	100 g
Whip cream	150 g
Nestle cream	50 g
Wasabi nama	5 g

### Method

- ◆ Melted the chocolate to 45°C and set aside
- ◆ After that warm cucumber juice to 45°C mix with the chocolate make an emulsion
- ◆ Whip cream with the creama till soft peak than fold into the chocolate mixture
- ◆ Bloom gelatin than melted them after that mix with the mixture
- ◆ Pour into desired mold

## CUCUMBER JELLI

### Ingredients

Cucumber juice	200 g
Gelatine	2 pcs
Wasabi powder	0.1 g
Sugar	15 g
Sudachi	5 g

### Method

- ◆ Bring all the ingredients to boil except gelatin
- ◆ When boil mix the bloom gelatin
- ◆ Pour into desire mold and freeze

## WASABI PANACOTA

### Ingredients

Milk	100 g
Cream	100 g
Docello Panacotta	50 g
Nama wasabi	5 g

### Method

- ◆ Put all the ingredient in to sauce pot bring to a boil
- ◆ Than put into desire mold let it chill

## CREME BRULE

### Ingredients

Cream	100 g
Milk	200 g
Docello creme brule	70 g
Nama wasabi	5 g

### Method

- ◆ Put all the ingredient in to sauce pot bring to a boil
- ◆ Than put into desire mold let it chill

## SOIL

### Ingredients

Kit Kat	100 g
Maltodextrin	100 g
Wasabi oil	40 g

### Method



- ◆ Mix malto dextrin with the old create a snow
- ◆ Than mix in with kit kat

## CUCUMBER SORBET

### Ingredients

Cucumber juice	240 g
Simple syrup 50:50	250 g
Wasabi powder	1 g

### Method

- ◆ Mix all the ingredient to geter than freeze them 24 hour
- ◆ Than put them into pacojet

## MERINGUE

### Ingredients

Egg white	100 g
Sugar	200 g
Sudachi zest	5 g

### Method

- ◆ Put sugar and egg white in to a bowl
- ◆ Over the boiling water mix til the sugar melted
- ◆ Transfer the bowl into mixing bowl whip until soft peek than add the zest
- ◆ Than wihp againtill slighly cold
- ◆ Pipe with round tip make kises and put them in dyhydrator

## FLUID GELL

### Ingredients

Cucumber juice	100 g
Agar	1 g
Sudachi	3 g

### Method

- ◆ Boil thre ingredients and pour in to tray after cold blend untill smoth

## GLAZE

### Ingredients

Water	60 g
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Sugar	120 G
Glucose	120 G
Condensed Milk Nestle	80 G
Gelatin	10 G
White Chocolate	120 G

### green color

### Method

- ◆ Blom gelatin and drain
- ◆ Mix sugar glucose condensed milk and bring to boil than por into chocolate and
- ◆ Gelatin blend till smoth than add color

## TUILE

### Ingredients

Water	10 g
Glucose	19 g
Sugar	37 g

### Method

- ◆ Boil all the ingredient till acive caramal color
- ◆ Than pour over silpat let set and cold
- ◆ After cold blend to make powder than shive to shape you wanted at lest 2 mm thick
- ◆ Than bake 150°C to melt to male the tuile shape

## CHOCOLATE GARNISH

### Ingredients

White chocolate	100 g
Cocoa powder	150 g

### Method

- ◆ Melt and temper chocolate to 29 c than half used for the twings
- ◆ And half for the round shape
- ◆ Twings pipe over cocoa powder and dust again with cocoa powder
- ◆ Round take accite palstic than spread the chocolate thintl than cut using round shape cutter



# THE SWEET TASTE OF LUXURY

Burj Al Arab Jumeirah's Executive Pastry Chef **Johannes Bonin** shares with our young chef readers his story, and the recipe to one of his favourite desserts

**B**urj Al Arab Jumeirah being the world's most luxurious hotel, its sweet treats have got to satisfy the inner cravings of the royal elite among luxury travellers. Executive Pastry Chef Johannes Bonin is tasked with this role of turning the wealthy into beaming little kids. And he's been doing it successfully for more than five years.

His beginnings, however – as most of such stories go – are rooted in a humble middle-class background. Chef Johannes was born and raised in central Lyon in France – or as he fondly calls it, the "gastronomy capital" – to a family that ran a pastry shop. This is where he began his career. Here, he saw every popular pastry dish being prepared from scratch by his parents. He even saw his extended family plunging right into the gastronomy business. His uncle was the first man in France to win two-Michelin stars for a hotel back in the 80s.

Sure enough, Johannes grew up wanting to be an architect. "At first, becoming a chef was not what I wanted," he says. Things changed when he began doing summer jobs. Since he knew how to make pastries, he took up a summer job with a popular pastry shop in the city.

Soon the love for pastry engulfed him and he decided this was the right career path. When he made his intentions clear to his parents, they advised him against it. "They told me that being a pastry chef may not be very rewarding. I however convinced



**Build a solid personal character and be motivated. You have these two, you will succeed. This is because talent comes through hard work. It does not happen overnight. If you have good character and motivation, you will work hard to be more skilful and talented**

them that I would be fine and that I would give it my best."

So why did he follow a career path that even his parents advised against? He explains, "I love creativity and have a creative mind. Pastry helped bring out that creativity in me. It allowed me to express myself and to give that to the people."

After Lyon, he began his career in the south of France working for a famous pastry chef. And since that day his work has done all the talking for him. "I have spent my entire career being sent from one location to another by my chefs. The only place I wasn't sent to was the Burj Al Arab. They

approached me. I have never applied for a job in my life," he says and laughs.

The quality of work produced by Chef Johannes forced his superiors to find him better avenues for growth. He has worked with some of the legendary names in global gastronomy including Pierre Gagnaire, Pierre Hermé, Alain Ducasse and Helene Darroze. He even represented the UK Team at the World Pastry Cup in Lyon in 2011.

At the Burj Al Arab Jumeirah, Chef Johannes manages a team of 32 pastry chefs and eight outlets. His biggest focus is the planning and getting his team to think alike and ensure consistency in taste and texture every single day. "Our guests are extremely demanding and they have discerning tastes."

As for artistic creativity, he says, "I want sugar or chocolate work to be created because it makes sense to the plate. Decoration must have a purpose beyond just looking aesthetically pleasing. Everything on a dessert plate must work well together. There should not be anything extra or wasteful."

His advice to young pastry chefs wanting to further their career is to "build a solid personal character and be motivated. You have these two, you will succeed. This is because talent comes through hard work. It does not happen overnight. If you have good character and motivation, you will work hard to be more skilful and talented."

*Johannes Bonin*  
*Executive Pastry Chef*

# WILD STRAWBERRY CHEESECAKE

## CRUNCHY COCONUT SHORTBREAD

### Part 1

Flour	225g
Almond powder	105g
Sugar	105g
Baking powder	6g
Butter	195g
Salt	6g
Egg yolks	60g

### Method

- ◆ Combine all the ingredients and cook for 25 minutes at 150°C, stirring occasionally.
- ◆ Leave to cool.

### Part 2

White chocolate at 35°C	610g
Hazelnut Praline	36g
Rice Krispies	90g
Corn Flakes	90g
Coconut flake	750g

### Method

- ◆ Combine the part 1 mixture with part 2 ingredients



- ◆ Half fill a Savarin Flexipan with coconut Shortbread

## CHEESECAKE CREAM

Cream	260g
Sugar	65g
Egg yolks	130g
Gelatine	10.8
Mascarpone	470g
Butter	25g
Cocoa butter	25g
White chocolate	75g

### Method



- ◆ Make a creme anglaise: heat the cream, sugar and egg yolks to 83°C



- ◆ Add the softened gelatin then the mixture over the mascarpone with the white chocolate, butter and cocoa butter



- ◆ Blend



- ◆ Top the coconut shortbread with cheesecake cream and freeze

## WILD STRAWBERRY CREAM

Wild strawberries puree	90g
Passion fruit puree	60g
Whipping cream	150g
Mascarpone	50g
Gelatine	4g
White chocolate	125g

### Method



- ◆ Bring the cream and mascarpone to the boil. Pour over the white chocolate and softened gelatin



- ◆ Add the fruit purees



- ◆ Blend



- ◆ Fill a 2nd Flexipan full with wild strawberry cream

## WILD STRAWBERRY COMPOTE

Wild strawberry purees	250g
Raspberry purees	50g
Inverted sugar	20g
Sugar	50g
Pectin NH	8g
Lemon juice	10g

### Method

- ◆ Heat the purees, lemon juice and inverted sugar to 45°C.



- ◆ Combine the sugar and pectin, and then add to the fruit purees mixture. Bring to the boil



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- ◆ Top the wild strawberry cream with the compote and freeze



- ◆ Turn out and assemble the 2 Savarins to form a doughnut shape, glaze with white chocolate nappage



- ◆ Garnish with gold flakes



**SIMPLE LUXURIES OF LIFE: 'Wild Strawberry Cheesecake' by Johannes Bonin, Executive Pastry Chef, Burj Al Arab Jumeirah**

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# WINNERS TAKE ALL

Many chefs lined up this year to compete for culinary titles at the La Cuisine by SIAL Middle East. Some won, some lost but everyone felt the spirit of healthy competition in the air. Three winners stood out – for their simplicity, their talent and their ‘never say die’ attitude. Meet the ‘Best Arabic Chef’, the ‘Best Pastry Chef’, and the ‘Best Kitchen Artist’...







Competitions are not about winning, they're about participating. Rabeh Adel Amer, Samantha Kumara and Roise Anthony clearly didn't get the memo. They played to win...and did. Hours of practice, night and day, paid off when the three chefs wowed judges at the La Cuisine by SIAL Middle East two months ago. While Chef Rabeh bagged the 'Best Arabic Chef' and 'Best Hygiene' awards, Chef Samantha walked away with the 'Best Kitchen Artist' honour. The 'Best Pastry Chef' trophy was Chef Roise's to pocket.

Each of these chefs is a rising star, each has a story to tell – of humble beginnings, of chance ambitions, of surprise journeys. Here's mapping their travels and hearing their inspiring stories...

### Chef Rabeh Adel Amer

#### **BEST ARABIC CHEF TROPHY, BEST HYGIENE TROPHY**

Chef Rabeh Adel Amer wasn't quite born into culinary class. In a 4,000-people strong village in south Syria, his house was teeming with seven brothers and two sisters. It all began with what he considered a fun exercise – kneading dough. "I would wake up early in the morning on holidays, so my mother would allow me to play with dough when she was making breakfast," he recalls.

Chef Rabeh's construction businessman father had travelled 21 countries and had big dreams for his children. "He pushed us to learn more and more. My father was keen on academics for us." Today, the family is full of doctors, engineers, teachers. "I was an outlier, following the creative culinary field." Unfortunately, Chef Rabeh lost his mother – his inspiration – to cancer in 2010. But she lit in him the love of food, for which there is no substitute.



**Some tell me the food here reminds them of their grandma's cooking. Some prefer the modern twist. In general, overall feedback has been great**

**— Chef Rabeh Adel Amer**

During summer vacations, which usually spanned two-three months, Chef Rabeh felt taking a summer job was a good idea. "Lebanon wasn't too far and I didn't need a passport to go there. So off I went at the age of 14 to find a job and I did in a restaurant." The restaurant served Lebanese food and Chef Rabeh began to enjoy doing a lot more than playing with dough. Four years later, he headed out to Qatar to work in a hotel. "My older brother helped me get a job in Doha. It was a Turkish company and I learnt both Syrian and Turkish cooking."

More than a year later, Chef Rabeh went to Lebanon to work in another restaurant as an Arabic cuisine chef. Within months, he got an opportunity to move to Dubai – a lure few chefs can resist. "I joined the Chandelier restaurant in Dubai. It was an international Lebanese food chain. In the three years I was there, I learnt from some of the best people.

A couple of years after that, Chef Rabeh moved on to the Al Arrab Restaurant in Dubai. "The general manager told me he wanted to open another branch and he asked me if I could take care

of both branches. I agreed, of course." Bringing his talented touch to the two restaurants, he single-handedly managed the entire food operations and hygiene at both places. "I used to divide my time between the two restaurants – working half a day here and the rest, there." The efficiency did not go unnoticed. So when the general manager decided to open yet another branch, Chef Rabeh was a natural choice for executive chef. "I worked five years at the company. I was responsible for all the branches and any new branches that opened."

At the end of 2011, Chef Rabeh took over as the executive chef of Capital Hotel Apartments in Ajman. "The place had different kitchens – Arabic, Italian, Indian. It was a good experience."

During his stint at the Capital Hotel, a friend flagged Chef Rabeh about an opportunity at the Al Khettar Restaurant, an Emirati and Yemeni food outlet. The next four years were spent managing the food operations there, catering for government bodies as well as the Dubai Culture and Arts Authority.

Although a Syrian by birth, Chef Rabeh mastered the art of Emirati cuisine along his career. "I would ask matriarchs of Emirati homes the secret of this cuisine. It was knowing this cuisine well that got me the job at Radisson Blu." Radisson Blu was looking for an Emirati chef for its now popular Aseela restaurant. "Chef Uwe Micheel interviewed me and he explained the concept of Aseela to me. We connected immediately and here I am!"

That was a year ago. Aseela was launched and became an instant hit, not just with those looking for authentic Emirati cuisine but also those who love fusion. "Some tell me the food here reminds them of



Best Pastry Chef  
in the World Dec. 2013







Learn from good artists, use the internet and professional networks. For learning, the sky is the limit

— Chef Samantha Kumara

their grandma's cooking. Some prefer the modern twist. In general, overall feedback has been great."

Chef Rabeh's big win at La Cuisine by SIAL Middle East included the 'Best Hygiene Chef' honour. The 35-year-old chef believes that it's the taste and presentation that matter the most when it comes to cooking. "People also eat with their eyes. And hygiene is important. Don't neglect these aspects if you want to be a good chef."

His achievements and wins are his alone. But a lot of credit goes to Chef Rabeh's wife, Ulfat, for pushing him to give his best. "This is a tough industry and sometimes you feel unmotivated. She motivates me and she's very understanding." Talent, dedication, curiosity and support – that's Chef Rabeh's recipe for success.

### **Chef Samantha Kumara**

#### **BEST KITCHEN ARTIST TROPHY**

As a child, Chef Samantha Kumara always liked art – drawing, painting, sketching. He turned out to be the Picasso of the kitchen – the guy who ensures food also satisfies visual hunger. Life came a full circle for the head food and beverage artist at Dubai's Gloria Hotel when he won the 'Best Kitchen Artist' title at the La Cuisine.

Growing up in Kandy in Sri Lanka, he'd never been attracted to his father's construction business. After initial education, Chef Samantha was looking around for something interesting to do. But he only got as far as a sales job. "I wasn't happy. I wanted a job that gave me creative opportunities. I had friends in the hotel industry and that's how I thought this industry might be for me," recalls the 40-year-old chef.

In 2003, he visited the UAE and got busy trying to find a job. Hilton Abu Dhabi had one for him – but as a steward. The start wasn't as he had expected. Not one to let setbacks come in his way, Chef Samantha used his two

and a half years at the Hilton to learn fruit and vegetable carving.

Later, at the Beach Rotana Hotel and Towers in Abu Dhabi, he managed to move into what he liked doing. "I was hired as the assistant kitchen artist and got a chance to further improve my skills."

In 2008, Chef Samantha went back to Hilton Abu Dhabi, this time as an assistant kitchen artist. He climbed the ladder to kitchen artist within a year, moving to Al Murooj Rotana Dubai in 2010. "I worked there for about four years. In the meantime, I learnt how to design cakes and carve ice, chocolate, salt, styrofoam. I also learnt buffet setup and decorations, backdrop designing and flower arrangements. It was well-rounded training."

Gloria Hotel has a big banqueting facility and 2,200 rooms, which keeps Chef Samantha on his toes. "It's a very big operation." What's a normal day like for a kitchen artist? "I do cake designs, buffet decorations, trainings for competitions. Every day is a busy day. My speciality is chocolate carving."

Competitions are not new to Chef Samantha. At the Culinary Olympics in Germany last year, he won three silver medals – for salt carving and pastry and open showpieces. He also won a gold at the Emirates Culinary Guild Dubai contest in 2015 for live vegetable carving. The Sri Lankan chefs' medal count stands well over 30.

"For the La Cuisine award, I had to do four carvings – vegetable, ice, chocolate and an open showpiece. It went well but sometimes, you don't end up doing as well as you expected because a lot depends on the tastes and preferences of judges."

Chef Samantha is a 'take it as it comes' kind of person. There are no future plans and he's content to go with the flow. There's no pressure from family





to return home either. "I have two daughters – Pahani is six years old and Onithi is just one. My wife, Achini, doesn't work anymore and she's a homemaker now. My older daughter is also creative like me and she's always interested in what I do. She just might follow in my footsteps," Chef Samantha laughs.

Creativity aside, practice is what makes a perfect kitchen artist. It's this simple philosophy that has taken Chef Samantha where he is. "Learn from good artists, use the internet and professional networks. For learning, the sky is the limit." Well said.

### **Chef Roise Anthony**

#### **BEST PASTRY CHEF TROPHY**

When you meet Chef Roise Anthony, what strikes you is his shy, reticent demeanour. What you also don't fail to notice is how thin he is. Clearly, he's never on a sugar rush. Except when he's taming those sweet tiny white cubes to act per his wishes. The 'Best Pastry Chef' at La Cuisine lets his creations do the talking for him.

Interestingly, Chef Roise had no idea he will end up becoming an excellent pastry chef. "I don't have a sweet tooth. In fact, I don't even like sweets. I just enjoy making them," laughs the 32-year-old chef de partie at Al Jawaher Reception & Convention Centre.

Perhaps it was just destiny. In what could be the earliest indication that candy was going to be a big part of his life, Chef Roise was born and brought up in Kandy in Sri Lanka. "My father had a grocery store, which my brother now runs. We were four brothers and a sister. It was a full house."

After finishing school, Chef Roise wasn't entirely sure which direction he wanted to take. But after some thinking, a career in pastry seemed to be a good idea. He joined a hospitality school and then got a job at a hotel back home.



**I truly enjoy my work  
and I want to do this for  
the rest of my life**

**— Chef Roise Anthony**

Dubai happened in 2006, when Chef Roise started out as commis at the Marriott International. Learning the techniques of pastry and bakery, he notched up valuable skills before moving on to Jumeirah Emirates Towers. In the five years that Chef Roise spent there, he went from commis to demi chef de partie. "That was the period where I went deeper into making wedding structures, chocolate and sugar showpieces. I was also making pastry items for our a-la carte menu, banquets and the VVIP buffet."

A few months into 2014, he left Jumeirah Emirates Towers for the Millennium Hotel at Dubai airport. Two years later, Chef Roise joined his current employer – Al Jawaher Reception & Convention Centre – as chef de partie.

For someone so talented, he's a bit of a novice when it comes to culinary competitions. At the La Cuisine, Chef Roise won gold medals for petit fours and four-plated desserts and a bronze for the live cake. "It was quite stressful in the run-up to the contest but I was lucky to have helpful colleagues to guide me. My wife Ayesha too motivates me to keep going."

Someday, Chef Roise hopes to be an executive pastry chef. He nurses no ambitions of starting his own business. "I truly enjoy my work and I want to do this for the rest of my life," he says simply. When you are already chasing your passion, that's an easy decision.



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# Qatar's culinary **YOUNG GUNS**

This month's competitors for the Nestle Professional Golden Chef's Hat Award Qatar – Season 2 are from the Marriott Marquis City Centre, Doha

**A** Malaysian and a Nepali have teamed up to placate those yearning tastebuds this month, for our ongoing Nestle Professional Golden Chef's Hat Award Qatar – Season 2. The two boys from the Marriott Marquis City Centre, Doha have created some amazing dishes. Read on to find out about them and their competition recipes.

## **BIBU RANJIT**

A teacher, a musician and a chef, versatility is Bibu Ranjit's middle name. An import from the lush greenery of

Nepal, he is a new kid on the block to watch out for. Chef Bibu is a commis chef at the New York Steak House in Marriott Marquis City Centre, Doha. It's been nearly two years at the Marriott Marquis for Chef Bibu. "I had always enjoyed cooking but I hadn't considered it as a profession. But when I saw my friends get into hotels with good jobs and career prospects, I decided to try it too," says the 26-year-old. "I haven't regretted it even for a minute!"

His signature dish - Dehydrated Wheatgrass Crusted Lamb Loin – is both a visual and culinary delight. "I used

Nestle's demi glace powder for the sauce, the chicken stock powder as a marinade for the lamb and potato powder for the gnocchi," he elaborates.

Being a young lamb, its flavours were not well-defined and Nestle's chicken stock powder helped enhance the flavours, Chef Bibu explains. On his choice of wheatgrass as crust, it's the high nutritional value of the ingredient that was the decider. "Wheatgrass brings more to the plate," he says.

Someday, Chef Bibu would like to





BIBU RANJIT



ROSLAN MOHAMMED

own a restaurant back home in Nepal, cooking authentic Nepalese food. Or maybe become an executive chef somewhere. "The future is open. For now, I'm glad to be here and grateful for this opportunity," he finishes.

### ROSLAN MOHAMMED

Roslan Mohammed is a budding chocolatier. The 24-year-old commis chef from Marriott Marquis City Center in Doha inherited the passion for cooking from his mother. "When I was a kid, I used to help my mother in the kitchen – especially when she was

baking cookies and cakes. That's where I developed a flair for pastry," he recalls. Born and brought up in Malaysia, Chef Roslan worked for some time at a local hotel – Hotel Istana Kuala Lumpur – before he moved to Doha a month ago. "This is my second job. I have a bachelor's degree in culinary arts and the experience of a year and a half." Chef Roslan was also a part of the catering team for Brunei's royal wedding at the Hyatt Borneo in April 2015.

His signature dessert is Sparkling Chocolate Sphere. "I made the chocolate

sauce for it with Nestle condensed milk and the chocolate mousse is made from Nestle Docelo. I have also used Kit-Kat chocolates to make a thin base for the sphere." Among other Nestle ingredients used in the delicious dessert are crème brulee and panacotta.

Although he's too young to plan for the future, Chef Roslan knows that he wants to own a patisserie in Malaysia someday. Mixing Malaysian flavours with international ones, that's his dream. Given his talent, that should be easy to fulfil.

## Wheatgrass crusted Lamb Loin

### Ingredients

Lamb loin	250gms	4 pcs
Maggi Chicken stock powder		50gms
Dijon Mustard		25gms
Wheatgrass powder		50gms
Butter		50gms
Olive Oil		45ml
Garlic		3-4 cloves
Rosemary		2-3 sprigs
Salt		10gms

### Method

- ♦ Mix the Maggie chicken stock powder with olive oil to create a rub and marinate the lamb loin evenly.
- ♦ On a hot pan sear the lamb loin on all sides.
- ♦ Add the cold butter to the pan and as it starts melting add crushed garlic and rosemary. Baste the lamb with the fat to distribute the flavor evenly.
- ♦ Rest the lamb for five minutes.
- ♦ Rub the lamb with Dijon mustard and roll over the lamb in a tray of wheatgrass powder so the lamb gets coated with wheatgrass.

## BROWN BUTTER AND SAGE TOSSED GNOCCHI

### Ingredients

Maggi potato powder	100gms
All-purpose flour	100gms
Chopped chives	25gms
Egg yolks	2 no
Water	150ml
Salt	to season
Butter	30gms
Sage	2-3 sprigs

### Method

- ♦ Mix the Maggie potato powder, flour egg yolks, chives, water and salt



and knead until a smooth dough is formed. Let the dough rest in room temperature for a while.

- ◆ Dust the working bench with some flour and shape the dough in gnocchi as per desired size.
- ◆ Heat the pan in medium heat and add the butter. As the butter starts to melt, swirl the pan occasionally to evenly brown the butter. Add the sage leaves.
- ◆ Toss the gnocchi in the pan until it turns slightly golden brown.

### GREEN PEA PUREE

#### Ingredients

Green peas	100 gms
Onion	half (chopped)
Butter	15gms
Salt	to season
Mint	few sprigs

#### Method

- ◆ Sweat the onions with butter in a pan in medium-low heat.
- ◆ Add the peas and sweat the peas as well. Season it.
- ◆ Do not cook the peas for a long time as the pea will lose color.
- ◆ When ready transfer the pea in a blender along with min and blend until smooth.
- ◆ A little vegetable stock can be used to smooth out the puree while blending

### ZUCCHINI FOAM

#### Ingredients

Zucchini	1 medium sized pc
Milk	250ml
Nestle cream	250 ml
Butter	25gms
Salt	to taste

#### Method

- ◆ Peel the zucchini and cut them into dices.
- ◆ In a pot sweat the zucchini for few minutes and add the milk and cream.
- ◆ Add the seasoning. Bring the mixture to a boil and simmer until the zucchini is cooked.
- ◆ Blend the mixture and fine strain to obtain the flavored liquid.
- ◆ Transfer the mixture into a deep container and foam the liquid using a hand blender.

### MINT SAUCE

#### Ingredients

Brown veal stock	500ml
Nestle demi-glaze powder	25gms
Mint	few sprigs
Onion	half chopped
White wine vinegar	60ml

#### Method

- ◆ Mix the Nestle demi-glaze powder to the stock and mix it with the help of the whisk.

- ◆ Heat the onion and white wine vinegar in a pot and reduce the vinegar to 1tbsp. add the mixture of stock and Nestle demi-glaze powder .
- ◆ Boil the mixture and simmer it until the desired consistency is obtained. Fine strain it directly into another pot.
- ◆ Chop the mint and add it into the sauce

### BUTTERED VEGETABLES

#### Ingredients

Butter	50gms
Olive oil	45ml
Water	500 ml
Salt	5gms

#### Vegetables

Baby carrots: peeled and cleaned  
Baby courgettes: cut into cylindrical pcs  
Asparagus: thinly sliced with a mandolin

#### Method

- ◆ Boil the water along with butter, olive oil and salt to prepare the cooking liquid.
- ◆ Cook the vegetables individually in the liquid until just tender and set aside.
- ◆ For the baby courgettes: after blanching in the cooking liquid, pat dry and sear in a hot pan with olive oil.





## Sparkling Chocolate Sphere

Pear and vanilla crème brulee / Nestle  
Docello Chocolate Mousse / Panacotta  
Jelly (For 4 portions)

### CHOCOLATE MOUSSE

Milk 50 ml

Docello Chocolate mousse 25g

### CRÈME BRULEE

Crème brulee Nestle Docello 25g

Milk 100ml

Cream 100ml

Vanilla bean 3g

### CHOCOLATE PANACOTTA

Docello Panacotta 3g

Milk 10ml

Cream 10ml

Cocoa powder 1g

### PEAR CONFIT

Fresh pears 50g

Sugar 10g

Lemon juice 2.5ml

Water 5ml

Vanilla bean 3g

### CRUNCHY KIT KAT BASE

Kit Kat Bars 4 nos

### CHOCOLATE ROCKS

Dark chocolate 66% 25g

Maltodextrin 50g

### CHOCOLATE SAUCE

Water 100ml

Sugar 64g

Cocoa powder 30g

Cream 50ml

Nestle Condensed milk 45g

Dark chocolate 66% for molding 60g

### Preparation and assembly

- Using tempered dark chocolate prepare the chocolate spheres and spray them in desired color.
- Prepare the chocolate mousse, Panacotta and Crème brulee as per Instruction on the packet. Set aside in chiller till use.
- Prepare Pear confit by peeling pears and cut them in medium dice. Place all ingredients together in a pan and roast

them slowly. Set aside to cool.

- For crunchy Kit Kat base place the bars in a Robocop and crash them. Spread the mixture between 2 paper sheets and roll them very thin. Cut the mixture using a round cutter and store them in chiller till use.
- For chocolate rocks mix by hand maltodextrin and melted chocolate until coming together. Break it in small pieces let them dry.
- Prepare the chocolate sauce by boiling all ingredients and keep aside hot.
- For assemble place a small quantity of chocolate sauce on plate and using a comb create circles. In the middle of plate arrange a small disk of Kit Kat and on top a chocolate sphere. Fill up chocolate sphere with layers of pear confit, chocolate mousse, crème brulee. Decorate the plate with cubes of Panacotta jelly and chocolate rock. Serve by pouring hot chocolate sauce over chocolate sphere.

# 'One of Gulfood's undisputed draws is the annual ECG International Salon Culinare'

**Gulf Gourmet** spoke to **Mark Napier**, Exhibitions Director, DWTC, and Show Director, Gulfood 2017 to find out about what's new and what's hot for the biggest event in the country's culinary calendar

**Tell us about the reworked format for Gulfood 2017...**

Celebrating more than three decades of success, Gulfood 2017 the world's largest annual food exhibition will witness a new lay-out, format and visitor experience.

The show will focus on finished food and beverages via a sectorized floor plan, highlighting eight of the biggest commodity trading sectors: Beverages; Dairy; Fats & Oils; Health, Wellness & Free-From; Pulses, Grains & Cereals; Meat & Poultry; Power Brands and World Food.

**Why is this such an important event in the food sector?**

The five-day mega event connects countries and suppliers across the globe. It opens new distribution channels for F&B business, sets the international industry agenda, sets the global price benchmark during a critical phase in the annual world harvest cycle and helps strengthen Dubai's position as a premier global food trading hub.

**How will chefs be involved this year?**

Aside from the sectorised format, one of Gulfood's undisputed draws is the annual Emirates Culinary Guild International Salon Culinare – the world's largest



**The UAE F&B market is expected to reach AED82 billion by 2020 according to Euromonitor International. The growth is driven by numerous factors such as growing urban population, growing tourism and consumer spending in the region**

single-entry chefs' competition. The Salon Culinare will raise the profiles of more than 1,000 of the region's top professional chefs, pastry chefs, cooks and bakers for a series of competitions evaluated by a panel of experts mandated by the World Association of Chefs Societies (WACS).

**Do you push for innovation in the sector?**

Alongside many other features and networking platforms, the eighth edition of the Gulfood Innovation Awards will recognise excellence across the region's food and drink industry. Divided into 20 categories, the highly-prestigious event is judged by an international panel of independent industry experts, with winners to be announced during the industry-renowned gala ceremony that is hosted alongside the exhibition.

**Could you also tell us what is the virtual supermarket?**

New to the event this year, the Gulfood Virtual Supermarket is an interactive shop window to the stand products and cutting edge innovations being showcased across the board at Gulfood 2017. The Virtual Supermarket will feature three major sourcing categories including Innovative Products, Organic-Free From and Halal. All Awards finalists and winners will be featured – enabling visitors to obtain crucial product information at the click of a button.

**How big will this edition be when compared to last year?**

Covering all halls throughout the Dubai World Trade Centre, Gulfood 2017

will span 1,000,000 square feet of exhibition space, welcoming products and services from more than 5,000 exhibitors from more than 120 countries.

With more brands and a greater diversity of products being showcased by relevancy, this year's event will enable visitors to easily gauge market trends that are relevant to their business—ensuring deep insights and maximised networking hours.

**How many visitors are expected at the event? How will the event benefit them?**

Gulfood has become the global hub for international F&B products and a trusted partner worldwide due to our world-class exhibitor and visitor profile.

The new sectorised lay-out is designed to boost trading potential by creating better accessibility and interaction between exhibitors and buyers. We are projecting record-breaking attendance in 2017.

**Are there any new pavilions or countries participating at the event?**

Italy and Russia are among 120 national pavilions returning to Gulfood 2017, while the show is delighted to welcome first-time participants from Malta, Finland, Somalia and Azerbaijan.

**What are the key F&B trends for 2017?**

The UAE F&B market is expected to reach AED82 billion by 2020 according to Euromonitor International. The growth is driven by numerous factors such as growing urban population, growing tourism and consumer spending in the region.

2017 will see increasing awareness and demand for health and wellness products across various categories including dairy, beverages and fats and oils. This is causing a change in the region's dietary habits, which in turn will spur demand for organic and international foods.



Cereals and Pulses are likely to remain the most-consumed food categories. Trends within this segment include cereal bars that complement the 'on-

the-go' snack movement and trendy grains such as quinoa, buckwheat and spirulina that suit paleo and other specialist diets.



February 2017 **Gulf Gourmet**

# Horeca Kuwait 2017

**H**oreca Kuwait 2017, a three-day exhibition held last month, attracted over 6,000 visitors. The event saw an amazing battle of the chefs with over 300 competitors and 200 medals clinched. The competition's jury panel comprised 10 experts including Chef Uwe Micheel, president of the Emirates Culinary Guild. There were 37 gold, 60 silver and 98 bronze medals handed out. Kuwait Sheraton Hotel won the highest number of gold medals, as seven of its chefs won first place in various competitions they took part in.

The panel's head chef Sam'an Hilal said that the Horeca cooking competition helps support the hospitality sector and that it has attracted more participants compared to previous years.



# Rahil makes it to the world's Top 8, again!

London Sirha Fair hosted the Global Young Chef Challenge finals last month. After two years of intense competitions around the world, eight finalists battled it out for the Trophy including the host country representative from France.

The Middle East and Africa region was represented by UAE-based Chef Rahil Rathod who works at the Radisson Blu Hotel Dubai Deira Creek. This was the third time that Chef Rahil overcame the intense competition both in the UAE and in the MEA region to make it to the world young chefs finals. He did it previously in 2014 and 2016.

The competitors had to prepare and present a three-course menu of six servings in the required timeframe of three hours. A purpose built 1,000 sq. m. arena was fully-equipped with eight professional kitchens, a VIP lounge and a grand stand to welcome 100 spectators.

Sirha receives almost 200 000 professional visitors from 135 countries whereof 25,000 are chefs. It also hosts the world most prestigious individual cooking competition, the Bocuse d'Or. Here are images from the event.





February 2017 **Gulf Gourmet**

# The Guild meet

The first Emirates Culinary Guild meeting of 2017 was held last month at the Ras Al Khaimah Hotel. The event hosted by Chef Farrukh and his team saw a large turnout of senior and junior chefs as well as corporate members. The chefs looked back on an eventful 2016 that saw UAE-based chefs shine across global culinary events and bring back over 50 medals from the Culinary Olympics in Germany. They discussed upcoming events including the International Salon Culinaire at Gulfood, which is today the world's biggest single-entry chefs' competition. Corporate members took the opportunity to showcase their latest products to decision making chefs and explain the benefits during the meet. Here are images from the event.







# Culinary Scholarships for Deserving Chefs

UAE leads the Innovative Culinary Education Space with the Million Dirham Continuing Education Award for UAE Young Industry Chefs

**S**unjeh Raja (CEO and Director, ICCA Dubai) together with culinary leaders Chef Andy Cuthbert (Chairman, Emirates Culinary Guild and Chairman, Young Chefs Global Development Team of World Chefs) and Chef Uwe Micheel (President, Emirates Culinary Guild and Assistant Vice President, Worldchefs) have been working together since 2015 to educate the next generation of F&B production professionals and provide a solid foundation for talented individuals, many of whom do not have recognized culinary degrees.

Says Sunjeh Raja, "UAE is a global leader in the hospitality industry, driven by a boom in its tourism and business sectors. And with the Expo2020 Dubai upon us, we are expected to see 20 million visitors in 2020. This is double the number welcomed in the past.

He adds, "The hospitality sector's exponential growth is clearly

determined, and the demand for quality talent at hotels and fine dine restaurants is critical. Understanding this, the ICCA and the Emirates Culinary Guild have been working together to build a quality talent pool that is equipped to meet the industry needs of tomorrow."

Uwe Micheel says, "We are delighted that the second batch of chefs have received the scholarship and are being educated as we speak. Our workforce includes a lot of talented professionals who never received the right culinary training and the requisite educational certifications to further their career.

"Education isn't only about teaching a skill but also providing the opportunities where one can facilitate learning. It is with this belief that the Guild along with ICCA Dubai initiated the ICCA Dubai Culinary Scholarship, the One Million Dirham Continuing Education Award for UAE Young Industry Chefs," he adds.

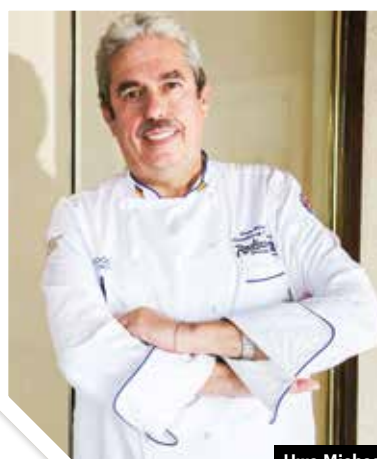
## SCHOLARSHIP CLASS OF 2016-2017: THE JOURNEY SO FAR

The second Scholarship batch is now well in to the program having finished 20 weeks by the mid of February 2017. Taught and guided by ICCA's Chef Instructors, namely Chef Daniel Hitlbrunner, Chef Marco J. Morana, Chef Aziz Rajab, Chef Vinod Radhakrishnan, and Chef Francois Giussani; the current batch (like the previous one) has the opportunity of being taught and mentored by a visiting faculty.

The guest chefs include prominent names from the industry such as Chef Jitin Joshi, Executive Chef Taj Dubai; Chef Tabrez Shaikh, Sous Chef, Miramar Al Aqah Beach Resort; Chef Nugraha Wardhana, Executive Chef, Banyan Tree Al Wadi, RAK; Chef Christophe Prud'homme, Area Culinary Director, Rotana; Chef Patrick Bischoff, Production Quality Manager, Food Service, Cleveland Clinic Abu Dhabi; Chef Raymond Wong,



Sunjeh Raja



Uwe Micheel



Andy Cuthbert



Chef De Cuisine, Atlantis The Palm; and Chef Perrin Gilles, Culinary Director at Renaissance Hotels Downtown Dubai.

The modules and subjects covered so far over the weeks include:

**Introduction to Cookery** Organizing and Preparing Food; Cutting Skills; Basic Methods of Cookery; Presenting and Assembling Food for Buffets.

**Introduction to Kitchen Operations** Following Workplace Hygiene Procedures; Cleaning and Maintaining Kitchen Premises; Implementing Food Safety Procedures; Packaging Prepared Food Stuff and Receiving & Storing Kitchen Supplies.

**Entrees & Side Dishes** Preparing different varieties of Vinaigrette & Mayonnaise based Salads; Hot, Cold & Baked Appetizers like Sandwiches, Canapes, Spring Rolls, Filo triangles, Quiches, Soufflés, Crostata, Vol Au Vents, Sushi, Tempura, etc.

**Stocks, Sauces & Soups** Learning to make beef, chicken and fish stock; Mother sauces and their derivatives; and Hot & Cold Soup varieties.

**Introduction to Hospitality Operations** To Develop and Update Hospitality Industry Knowledge; Follow Health, Safety and Security Procedures; Apply Catering Control Procedures; Plan and Control Menu Based Catering; Prepare Foods for

different Dietary and Cultural Needs.

The sessions covered are exhaustively informative and each of the guest instructors gone out of their way to impart in-depth knowledge of the topics delivered. The students having had such amazing learning from the stalwarts themselves, are happy to be a part of this incredible experience.

### THE HISTORY

The scholarship began as a dream shared between Andy, Uwe and Sunjeh. soon opened new possibilities for young chefs in the industry. They now have the option of choosing their way forward, where they had none earlier. Launched in 2015 the objective of this Innovative Education is to train and support talented & deserving, but financially underprivileged young chefs in the Industry through an Annual Continuing Education Award.

The program aims to change completely the lives of underprivileged 30 young chefs a year, while simultaneously boosting the industry with a skilled workforce that will be fully equipped to meet the industry needs of today & tomorrow. This smart approach to education ties back to the Government's wider vision of developing a knowledge-based economy.

Much more than a Scholarship Program or a CSR initiative... it is the prelude of a Million Dreams.

The comprehensive Vocational Education

Training Program of 620 guided learning hours in Classical Continental Cuisine is delivered one day a week over 52 Weeks by the most renowned names in the UAE Hospitality Industry, who have several hundred hours of Industry experience between them.

Passion and potential won a lucky 25 budding chefs a place in the first batch of the region's most exciting culinary scholarship program. The overwhelming success of the program saw over a hundred candidates applies for the second round this year, of which 28 were finally on-boarded.

These 28 students are receiving free hands-on education at ICCA from the Who's who of the UAE Hospitality Industry and around the world. With extensive industry application focused knowledge & skills taught here, the chefs educational journey has not only broadened their further opportunities but has also uplifted the quality of output at the work place.

### THE VISION FORWARD

Delighted with the outcome of the scholarship program on the candidates, evident from the increased levels of confidence that has changed their outlook towards their profession and themselves; the vision forward is to support more and more aspiring and deserving young Chefs to fulfill their dreams without having to lose out on account of financial challenges.



# Year of awards and recognition for ICCA Dubai

ICCA Dubai raised the bar for itself in 2016 by clinching four prominent awards – two from City & Guilds, London and two from the MENA region

The 'International Centre of the Year Award' and the 'International Centre of Excellence Award-Middle East' received during the City & Guilds Lion Awards 2016 ceremony was a feather in the cap for Sunjeh Raja, CEO and Director at ICCA Dubai. With over 1,300 centres from over 80 countries contending for the award, this was a global recognition they deserved.

City & Guilds London, who gave the award to ICCA, is the world's largest vocational awarding body with more than 500 qualifications and apprenticeships across 30 industry sectors. Since 1878, they have been opening pathways for career advancement and competitiveness in the global market. The awards are known as the 'Oscars of Skills Education'.

ICCA Dubai bagged both awards for





Sunjeh Raja, CEO and Director, ICCA Dubai, find himself in the middle of all the action at a recent awards ceremony.

**City & Guilds** **LION AWARDS 2016**

2016 International Centre of the Year  
2016 International Centre for Excellence-Middle East

*We are what the World says ...*



being exceptional in their standard of operations, quality of delivery, industry engagement, social responsibility, and also impacting the learners in a positive way.

The third award ICCA Dubai received was 'Best Digital Initiative of 2016' for their collaboration with Fatafeat - Discovery Networks ME. The "Fatafeat ICCA Academy Online" won the honour at the sixth edition of the ASBU BroadcastPro Awards held in Dubai last November.

The BroadcastPro award event is a major affair in the annual calendar for MENA broadcast industry to reward the key industry players in both traditional and new media space

The final award for 2016 was 'Cooking School of the Year 2016' by ProChef Middle East last November.

Talking about the four awards ICCA bagged in 2016, Sunjeh Raja said, "The school has been honoured by many prominent awards over the years. And

we were happy to see the tradition continue in 2016. Winning international and regional awards is a testament to the skills, innovative ingenuity and hard work of our dedicated team members. I thank the whole team of ICCA Dubai for their fantastic contribution in these achievements.

"The awards not only validate our efforts but also acknowledge our vision to be one of the best inspiring, quality focussed and innovation driven culinary institutes of the world."



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# THE EMIRATES SALON CULINAIRE 2017

## Briefs of the Classes for Entry

### Resume Of Classes for Entry

#### Class No. - Class Description

- 01 Cake Decoration – Practical by Master Baker
- 02 Wedding Cake Three-Tier- by Pristine
- 03 Four Plates of Dessert - Nestlé Docello
- 04 Pastry Showpiece by Pristine
- 05 Bread Loaves and Showpiece by Master Baker
- 06 Petites Fours, Pralines by Master Baker
- 07 Chocolate Carving Showpiece by Seville
- 08 Fruit & Vegetable Carving Showpiece by Barakat Quality Plus
- 09 Open show Piece
- 10 Five-Course Gourmet Dinner Menu by Meat & Live Stock Australia
- 11 Four-Course Vegetarian Menu by US Dairy Export Council
- 12 Tapas, Finger Food and Canapés by US Dairy Export Council
- 13
- 14 An Arabian Feast by USAPEEC
- 15 Individual Ice Carving
- 16 Ice Carving Team Event
- 17 Practical Fruit & Vegetable Carving by Barakat Quality Plus
- 18 Dressed Lamb - Practical Butchery by Meat & Live Stock Australia
- 19 Arabic Mezzeh - Practical Cookery by Rahma
- 20 Fish & Seafood - Practical Cookery by MITRAS
- 21 Beef - Practical Cookery by Meat & Live Stock Australia
- 22 Emirati Cuisine – Practical Cookery
- 23 HUG Savoury Creations
- 24 HUG Sweet Creations
- 25 Dressed Chicken & Dressed Fish
- 26 Ovo-Lacto Vegetarian Three-Course Menu
- 27 Chicken - Practical Cookery – by USAPEEC
- 28 4 plates Appetizer and Main Course Using Filo Paste by TONI KAISER
- 29 Practical Sandwiches by Unilever Food Solutions

## Practical Pastry

### Class 01: Cake Decoration – Practical by Master Baker



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 "Inspired by Dubai"
4. The cake base must be a maximum size of 25cm X 25cm or 25cm 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. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition

## Pastry Displays

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



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.
8. Maximum area w60 cm x d75 cm.
9. Maximum height should not exceed 1 meter (including socleor platforms)
10. Pristine Belgium products

**The following two classes (25 & 26) are for entry only by those competing for the Young Chef of the Year trophy.**



are to be used the following products cake ingredients, specialized flour, toppings, fruit fillings and glazes shall be made available by the sponsor to those competitors registered. These will be mandatory to be used in the preparation of the wedding cake

11. Points will be deducted for non-compliance.

### Class 03: Plated Dessert by Nestlé 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 Nestlé Docello as the main ingredient.

### Class 04: Pastry Showpiece by Pristine



1. To display a showpiece of either
  - (a) *Chocolate*
  - (b) *marzipan/sugar/pastillage*
  - (c) *dough/bread dough*
  - (d) *Asian dough figurine*

No frames, moulds or wires are allowed. Points will be deducted for non-compliance.

2. Edible media may be used, singly or in mixed media. Sponsors products maybe available to be used. Information shall be sent to competitors prior to the competition

3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

### Class 05: Baked Goods and Baked Bread Showpiece by Master Baker



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

1. A baked bread showpiece.
2. Three types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Three types of bread roll 25-40grams (competitor's choice)) three pieces of each roll to be displayed.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three 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. Tasting shall make up 30% of the marks
7. All breads & dough must be baked at own work place as fresh as possible and delivered 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
11. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
12. The focus of this class is on the quality and flavour of the bread rolls and loafes presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

### Class 06: Petites Four & Pralines by Master Baker



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.
9. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
10. Different Flavours ,textures and cooking techniques will be looked for in the items presented

### Artistic Displays

#### Class 07: Chocolate Carving Showpiece by Seville



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



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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-molded and simply sprayed, a round cylinder to form the base of a body is permitted, 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.

### Gastronomic Creations

#### 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. Proof of purchase needs to be brought to the Competition for all the Australian Lamb Products if proof of purchase is not brought then 50% of the judging marks shall be

reduced

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. Maximum area w90 cm x d75 cm.

#### Class 11: Four-Course Vegetarian Menu by US Dairy export council



1. Present a plated four-course vegetarian meal for one person.
2. Suitable for dinner service
3. The meal consist of:
  - > *An appetizer*
  - > *A soup*
  - > *A main course*
  - > *A dessert*
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
6. Ovo-Lacto products are allowed.
7. Two types of **US Dairy** cheese only must be used in the creation of the menu. Proof of purchase needs to be brought to the Competition for all the US Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
8. Total food weight of the four plates should be 500/600 gms.
9. Typewritten descriptions and recipes required.
10. Maximum area w75cm x d75cm.

#### Class 12: Presentation of Tapas,

#### Finger Food and Canapés by US Dairy export council



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. Two types of US Dairy cheeses only must be used in the creation of these dishes. Proof of purchase needs to be brought to the Competition for all the US Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
6. Hot food presented cold
7. Food coated with aspic or clear gelatin for preservation
8. Presentation on suitable plate/s or platter/s or receptacles.
9. Eight pieces should correspond to one portion.
10. Name and ingredient list (typed) of each variety required.
11. Maximum area 60cm x 80 cm.

#### Class 14. An Arabian Feast by USAPEEC



1. Present a traditional Arabian wedding feast as it would be served at a five-star hotel in the UAE.
2. Suitable for 10 people.
3. Free-style presentation
4. The presentation to comprise the following dishes (both cold food and hot food presented cold).
5. Six cold mezzeh
6. Three hot mezzeh.
7. A whole Ouzi presented with rice and garnish
8. A US Poultry main course (Emirati Cuisine) US Turkey needs to be used for 1 of the Main Dishes . Proof of purchase needs to be brought to the Competition for all the US Poultry Products if proof

of purchase is not brought then 50% of the judging marks shall be reduced.

9. A fish main course (Emirati Cuisine)
10. A lamb main course
11. A vegetable dish
12. Three types of kebabs, one of chicken, one of lamb, one of beef, each with appropriate accompaniments.
13. One hot dessert (presented cold)
14. Three cold desserts.
15. Two of the above desserts (competitors choice) must be typically Emirati
16. Only the above dishes are to be presented, no other dishes are to be added.
17. Maximum available space for presentation is 180 cm x 75 cm.
18. Competitors must ensure their exhibit is presented neatly so as to fit the available space

## Practical Artistic

### Class 15: 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 16: 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 17: 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 18: Dressed Lamb - Practical Butchery by MEAT & 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.*

**Notes on the Practical Cookery Classes - These notes pertain to all practical cookery classes. They must be read in combination with the brief of the class entered.**

1. The preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.
2. Waste and over-production will be closely monitored.
3. There is a 5-point penalty deduction for wastage or over-production.
4. Timing is closely monitored.
5. There is a 2-point penalty deduction for each minute that the meal is overdue.
6. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.
7. Failure to bring food items in a hygienic manner will result in disqualification.
8. All dishes are to be served in a style equal to today's modern presentation trends.
9. Portion sizes must correspond to a three-course restaurant meal.
10. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
11. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
12. 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)).

13. Competitors are to provide their own pots, pans, tools and utensils.
14. All brought appliances and utensils will be checked for suitability. The use of any additional equipment must receive prior approval before the competition from the organizers.
15. The following types of pre-preparation can be made for the practical classes:

**EXPLANATION** (what foods are permitted to be brought into the kitchen)

- a) *Salads – cleaned, washed, not mixed or cut.*
  - b) *Vegetables – cleaned, peeled, washed, not cut, must be raw.*
  - c) *Fish may be scaled and filleted and the bones cut up.*
  - d) *Meat may be de-boned and the bones cut up*
  - e) *Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, etc.). Hot and cold samples must be available for the judges.*
  - f) *Pastry sponge, biscuit, meringue, basic dough's – can be brought in but not cut.*
  - g) *Basic pastry recipes can be brought in weighed out but no further processing.*
  - h) *Fruit pulps – fruit purees may be brought in but not as a finished sauce.*
  - i) *Decor elements – 100% must be made in the kitchen.*
16. No pre-cooking, poaching etc. is allowed.
  17. No ready-made products are allowed.
  18. No pork products are allowed.
  19. No alcohol is allowed.
  20. 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

21. 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.
22. Two copies of the recipes - typewritten - are always required.
23. Submit one copy of the recipe/s to the clerk when registering.
24. Submit one copy of the recipe to the duty marshal at the cooking station.

### Practical Cookery Class 19. Mezzeh – Practical Cookery by Rahma Olive Oil



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. Rahma olive oil must be the only olive oil used in the creation of these dishes and will be available in the competition venue

7. Present the mezzeh in four equal portions.
8. Two portions will be presented and two portions will be presented to the judges.
9. Typewritten recipes are required.

### Class 20: Fish & Seafood - Practical Cookery by MITRAS



1. Time allowed 60 minutes
2. Prepare and present four identical main courses using Sponsor Supplied Asian Sea Bass fillets as the main protein item of the dish and no other fish can be used.
3. The Fish will be provided to the competitors at the venue on the competition day and is the only protein item allowed to be used
4. Weight of fish per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required.

### Class 21: 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. Proof of purchase needs to be brought to the Competition for all the Australian Meat Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
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 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required.

### Class 22: Emirati Cuisine - Practical Cookery

1. This class is designed to ensure that the tradition of Emirati Cuisine is preserved and promoted through professional chefs. Prepare and present two plated portions each of three Emirati dishes according with the following criteria:
2. Prepare and present two plated portions of any one of the following dishes:
  - > *Balalit*
  - > *Kabeesa*
  - > *Assedat Bobal*
3. 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*
4. Emirati cuisine with traditional presentation and serving as would be found in a family home of the United Arab Emirates.
5. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
6. The judges will check appliances and utensils for suitability
7. Typewritten description and recipes are required
8. Time allowed 60 minutes to present all three recipes

### Class 23: HUG AG – Savoury Creations



1. This is a static class featuring savoury HUG pastry shells suitable for dinner service.
2. Only savoury HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.
4. Present four different plates, using

two savoury HUG shells per plate (i.e. exhibit eight shells in total).

5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
6. Typewritten description and recipes required.
7. Maximum space available: 75cm x 75cm.

### Class 24: HUG AG – Sweet Creations



1. This is a static class featuring dessert HUG pastry shells suitable for dinner service.
2. Only dessert HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.
4. Present four different plates, using two dessert HUG shells per plate (i.e. exhibit eight shells in total).
5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
6. Typewritten description and recipes required.
7. Maximum space available: 75 cm x 75 cm.

### YOUNG CHEF OF THE YEAR ENTRIES

Entrants for The Young Chef of the Year trophy must enter the following classes and no others. In addition to classes **25 & 26** here below competitors must also enter for class 22 Emirati Cuisine Practical Cookery.

### Class 25: Dressed Chicken – Dressed Fish - Supplementary Class

1. Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.
  2. Competitors are to supply their own whole fish and whole chicken **MUST BE USED**, all utensils and chopping boards.
- Time allowed 1 hour in 30 minute sections as below:

### Chicken

3. Time allowed 20 minutes
4. Take a whole fresh chicken and prepare from it the following:
  5. One breast skinless.
  6. One breast skin-on.
  7. One whole leg, skin-on, and tunnel-boned, ready for making a ballotine.
  8. One thigh boneless.
  9. One drumstick.
  10. Two wings prepared for pan frying/grilling.
  11. Carcass prepared for stock.

### After 20 minutes

12. 10 minutes to explain to the judges the method of preparation of a classical chicken stock.

### Fish

13. Time allowed 20 minutes.
14. Take a whole fresh Sherry or other sustainable fish species of the Arabian Gulf waters.
15. No imported type of fish is to be used.
16. Gut, clean and fillet the fish.
17. One fillet with skin on.
18. One fillet skinless.
19. Cut each fillet into as many 140gr size servings as possible.

### After 20 minutes -10 minutes to

20. Explain to the judges the usage of any left overs.
  21. Explain to the judges the method of preparation of a classical fish stock
- Competitors will be marked on knife skills, clean bone work, meat left on carcass, wastage, basic knowledge of questions asked about the preparations of stocks.

### Class 26: Ovo-Lacto Vegetarian Three-Course Menu

1. Present a plated three-course vegetarian ovo-lacto meal for one person.
2. Suitable for dinner service
3. The meal to consist of:
  - a. *An appetizer*
  - b. *A main course*
  - c. *A dessert*
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
6. Total food weight of the four plates should be 500/600 gms.



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7. Typewritten descriptions and recipes required.
8. Maximum area w75cm x d75cm.

### Class 27: Chicken - Practical Cookery by USAPEEC



1. Time allowed 60 minutes
2. Prepare and present four identical main courses using USAPEEC Chicken Quarters as the main protein item. Proof of purchase needs to be brought to the Competition for all the USA Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
3. The carcass of the chicken is to be kept for inspection by judges
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required
6. Weight of chicken per portion on the plate to be 150 grams

### Class 28: 4 plates Appetizer and Main course using Filo Pastry by TONI KAISER



1. Present 2 different starters and 2 different Main Course total of 4 plates
2. Dishes to be suitable for a 3 Course Lunch Menu
3. Hot food presented Cold on Suitable plates or dishes coated with aspic
4. All dishes must contain Toni Kaiser Strudel Dough – filo as a key ingredient
5. Strudel Dough – Filo will be supplied by the organizer
6. Typewritten description and typed recipes are required.
7. Maximum area is 90cm by 75cm.

### Class 29: Practical Cookery 2 Different sandwiches by Unilever Food Solutions



1. To prepare and present 2 different sandwiches, 2 portions of each one for judges one for display within 30 minutes
2. 1 vegetarian – 1 non vegetarian
3. Unilever products will be supplied on common table Hellman's Real Mayonnaise, Coleman's English Mustard Colman's Dijon and whole grain mustard
4. Minimum of 3 Unilever Products, must be used in the preparation of both sandwiches
5. The sandwich must be suitable for a light lunch
6. The sandwich can be hot or cold
7. 1 power point will be available
8. Plates, equipment and all other ingredients must be brought by the competitors
9. Type written recipes are required.

### ADDENDUM VENUE & ENTRY FEES

1. The Emirates Salon Culinaire will be held during the Gulf Food Hotel and Equipment Exhibition from February 26th to March 2nd 2017
2. The venue is at the Dubai International Convention & 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 - The Emirates Salon Culinaire - Dubai 2017**  
AED:500/- per person
  - ii. **Best Pastry Chef - The Emirates Salon Culinaire- Dubai 2017**  
AED:400/- per person
  - iii. **Best Artist - The Emirates Salon Culinaire- Dubai 2017**  
AED:500/- per person
  - iv. **Best Arab National - The Emirates Salon Culinaire- Dubai**

2017 AED:300/- per person  
v. **Young Chef of the Year - The Emirates Salon Culinaire Dubai**  
2017 AED: 500/- per person

### CLOSING DATE:

5. Closing date for entries is January 28th 2017 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 # 21. Beef Practical Cookery**
- i. **Class # 20. 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 # 15. Individual Ice Carving*
- iv. *Class # 17. 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

- i. *Class # 14. An Arabian Feast*
- ii. *Class # 19. Arabic Mezzeh - Practical Cookery*
- iii. *Class 22: Emirati Cuisine - Practical Cookery*
- iv. *In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one medal.*

#### YOUNG CHEF OF THE YEAR See Classes for Entry Document.

### JUDGING AND THE AWARDS SYSTEM

A team of WorldChefs (The World Association of Chefs Societies) approved international Judges will adjudicate at all classes of the competition: using Worldchefs-approved methods, criteria and documents [www.worldchefs.org](http://www.worldchefs.org) After each judging session, the judges will hold a debriefing session at which each competitor attending may learn something of the thinking behind the judges' decision. Competitors will not be competing against each other: rather, they will be striving to reach the best possible standard. The judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his/her points tally for the class.

In theory, therefore, everyone in a particular class could be awarded a gold medal. Conversely, it could be possible that no awards at all are made..

#### The scaling for awards in all classes is as follows

- > *Points*
- > *100 - Gold Medal with Distinction with Certificate.*
- > *99 – 90 - Gold Medal with Certificate.*

- > *89 – 80 - Silver Medal with Certificate.*
- > *79 – 70 - Bronze Medal with Certificate*
- > *60 – 69 - Certificate of Merit*
- > *Thereafter - Certificate of Participation*

#### Corporate and Establishment Trophies

The corporate and establishment trophies available are:

#### Best Effort by an Individual Establishment – The Emirates Salon Culinaire

This trophy is awarded to the establishment whose competitors gain the highest total combined points from the medals won from all of their entries.

#### Best Effort by a Corporation – The Emirates Salon Culinaire

This trophy is awarded to the corporation whose competitors gain the highest total combined points from the medals won from all of their entries.

#### Point Value of each Medal Won

- > *Gold Medal with Distinction - 6 Points*
- > *Gold Medal - 5 Points*
- > *Silver Medal - 3 Points*
- > *Bronze Medal - 1 Point*

Winners where a sponsored trip is awarded are restricted to winning the trip once per life time. In a case where the overall winner has participated in a sponsored trip previously the trip shall be awarded to the 2nd place winner

#### Supplementary rules for Class 4 Pastry Show piece by Pristine



1. As this class is sponsored the following sponsor's ingredients can be used in the preparation of the Show piece.
2. This document is to read in conjunction with the Brief of Classes for Salon Culinaire 2017.
3. Pristine Marzipan shall be given to competitors to use in the show piece. It is not mandatory to use this ingredient.
4. The Guild office shall send

communication to all competitors of the class for delivery of marzipan through IFFCO.

#### Class 5 Bread Loaves and Show Piece by Masterbaker



Master baker shall provide Kraftcorn bread mix to the competitors and this mix must be used in one preparation of dough for the class. Competitors will be contacted by Masterbaker for delivery of the samples. The use of this ingredient is mandatory to be used and failure to use this product shall result in 50% of the judging points being reduced.

#### Class 6 Petit Fours and Pralines by Masterbaker



Masterbaker shall provide one type of Praline filling that must be used for 1 of the types of Pralines displayed. The use of this ingredient is mandatory to be used and failure to use this product shall result in 50% of the judging points being reduced. Masterbaker shall contact the competitors for delivery of hits product.

#### Supplementary rules for Class 14. An Arabian Feast by USAPEEC



1. A US Poultry main course (Emirati Cuisine) US Turkey needs to be used for 1 of the Main Dishes. Proof of purchase needs to be brought to the Competition for all the US Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced.
2. As this class is sponsored the following sponsor's ingredients must be used in the preparation of the Show piece.
3. The sponsor shall not supply the ingredients.
4. The Guild office shall send supplier details if competitors wish to order from them.



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### Supplementary rules for Class 27: Chicken - Practical Cookery by USAPEEC



1. Prepare and present four identical main courses using USAPEEC Chicken Quarters as the main protein item. Proof of purchase needs to be brought to the Competition for all the USA Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced.
2. As this class is sponsored the following sponsor's ingredients must be used in the preparation of the Show piece.
3. The sponsor shall not supply the ingredients.
4. The Guild office shall send supplier details if competitors wish to order from them.

### Supplementary rules for Class 21: Beef - Practical Cookery by Meat and Live Stock Australia



1. Prepare and present four identical main courses using Australian Beef as the main protein item. Proof of purchase needs to be brought to the Competition for all the Australian Meat Products if proof of purchase is not brought then 50% of the judging marks shall be reduced

### Supplementary rules for Class 12: Presentation of Tapas, Finger Food and Canapés by US Dairy export council



1. Two types of US Dairy cheeses only must be used in the creation of these dishes. Proof of purchase needs to be brought to the Competition for all the US Dairy Products if proof of purchase is

not brought then 50% of the judging marks shall be reduced.

### Supplementary rules for Class 11: Four-Course Vegetarian Menu by US Dairy export council



1. Two types of US Dairy cheese only must be used in the creation of the menu. Proof of purchase needs to be brought to the Competition for all the US Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced.

### Supplementary rules for Class 10: Five-Course Gourmet Dinner Menu by Meat and Live Stock Australia

1. One of the appetisers for the meal must contain Australian Lamb as the main ingredient. Proof of purchase needs to be brought to the Competition for all the Australian Lamb Products if proof of purchase is not brought then 50% of the judging marks shall be reduced.

### Supplementary rules for Class 07: Chocolate Carving Showpiece by Seville



1. Free-style presentation. To be carved from a single block
2. Maximum height 30-35cm (including base or socle).

### New Class

#### Class 29: Practical Cookery 2 Different sandwiches by Unilever Food Solutions



1. To prepare and present 2 different sandwiches, 2 portions of each one for judges one for display within 30 minutes

2. 1 vegetarian – 1 non vegetarian
3. Unilever products will be supplied on common table Hellman's Real Mayonnaise, Coleman's English Mustard Colman's Dijon and whole grain mustard. The use of these ingredients is mandatory to be used and failure to use this product shall result in 50% of the judging points being reduced
4. Minimum of 3 Unilever Products, must be used in the preparation of both sandwiches
5. The sandwich must be suitable for a light lunch
6. The sandwich can be hot or cold
7. 1 power point will be available
8. Plates, equipment and all other ingredients must be brought by the competitors
9. Type written recipes are required.

#### Additional ingredients that will be available on the day in the venue:

**Hellmanns Real Mayonnaise:** this product comes in a gallon container  
**Colmans English Mustard:** we have an option to provide these in a 2.25 L container or a 150 g squeeze bottle  
**Colmans Dijon Mustard:** this product comes in a 2.25 L container  
**Colmans Wholegrain Mustard:** this product comes in a 2.25 L container

#### In addition, contestants will have access to the following:

**Knorr Hickory BBQ sauce:** 2L container

**Knorr Pesto Sauce range:** each comes in a 340 g container

- > Pesto
- > Red Pesto
- > Basil Pesto

**Knorr Teriyaki Sauce:** 2 L container  
**Knorr Thai Sweet Chilli Sauce** 2 L container.

# newmembers



Ayman Akram Arnous, Food Service Manager receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Brf - Federal Foods has a market share of approximately 45% in chicken products in Saudi Arabia, United Arab Emirates, Kuwait, Qatar and Oman, markets in which it operates with own distribution and a broad product portfolio. The products are sold under market-leading brands, including Sadia, which is top of mind among the food Service Industry.

"If you ask which is the number one halal food brand in the Middle East, the answer is Sadia. This is a fantastic asset that shows how close we are to our customers and just how confident they are in the quality and origin of our products. We're talking about a relationship of over 40 years, given that the first container of Sadia products



arrived in the region in the 1970s,"

With registered office in Dubai, United Arab Emirates, OneFoods has around 15,000 employees and a fully integrated production chain. Products are supplied by ten plants, eight of which located in Brazil, one in the United Arab Emirates and one in Malaysia, all of which hold the required halal certifications. "The subsidiary's operations are fully integrated, which gives OneFoods a

unique position in terms of production costs compared to its competitors,"

"Brf - Federal Foods already operates in more than 40 countries in the Middle East, North Africa, Europe and Asia. Its goal is to accelerate the transition process and forge closer relationships with customers in all its markets, by replicating the leadership it has attained in the Middle East through its brands, distribution, integrated chain, low costs and high-quality and innovative products,"

Brf - Federal Foods is committed to provide high quality poultry solution to exceed our customer expectations in the region.





Nazarii Zubovych - Sales Manager - HORECA Division and Jasvir Singh – Asst. Sales Manager (Food Service) receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Fanar Al Khaleej Tr. was started in 1990 with the motto "Connecting Food with Technology" to provide service to the food industries. Today, the company has transformed into a one stop solution for all food processing industries across the Middle East. The major business divisions of the company include Food Engineering, Refrigeration, Food Ingredients trading, Food Tech Centre for R&D and Al Fanar Food Industries, a custom blend manufacturing unit.

#### CHEF-TECH

What Is ChefTech?

ChefTech is a new gastronomy brand in the food ingredients market.



#### What we do?

We develop food ingredients to meet expectations of health conscious people and save precious preparation time in the kitchen. ChefTech practically brings complete nutritional facts & versatile functionality of natural ingredients right at the Chef's cooking station. ChefTech

helps chefs all over Middle East whip up & serve tasty, wholesome meals that will keep our cherished patrons asking for more!

#### What we offer?

ChefTech products are an appealing & appetizing assortment of healthy bread premixes, specialty flours, sugar free & regular dairy desserts, sugar free bakery & confectionary, marinades, instant beverages and sweeteners.

It's just Good Health that comes in small packaging!

\*We specialized on providing tailor made solutions for HoReCa



**Rajesh Kumar, Group Sales Manager and Thomas Das – Vice Chairman and Managing Director receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel.**

Faisal Al Nusif Trading Co. L.L.C, (FANTCO) is One of the Leading Foodstuff Companies in UAE for the last twenty years.

FANTCO's activities include import and distribution of quality Chilled, Frozen and Dry food products from USA, Europe, South America, Far East, Australian and Asian Countries. Our core products include Beef, Poultry, Sea Food, Frozen Vegetables, Oil and Dairy products.

Faisal Al Nusif Trading Co. L.L.C, (FANTCO) was incorporated in 1996 in Dubai, UAE, with an objective to import, export and distribute quality food products.

FANTCO's activities include import and distribution of quality Chilled, Frozen and Dry food products from USA, Europe, South America, Far East, Australia and



Asian Countries. Our core products include Beef, Poultry, Sea Food, Frozen Vegetables, Oil and Dairy products.

Being a leading supplier of Quality foodstuff to major Star Hotels, Restaurants, Catering and Ship Chandelling companies, We are recognized as a reliable supplier in UAE food service industry, for the last 20 years.

FANTCO is the licensed UAE distributor for Certified Angus Beef brand products from USA. It won the award for the biggest importer in the Middle East and

MENA for CAB Products consecutively from 2009 to 2016.

FANTCO also organizes logistics service for leading US Restaurant chains.

It also operates a Van Sales Division that caters to Restaurants, Cafeterias, and Groceries all across UAE.

FANTCO has its own storage facility for Frozen, Chilled and Dry products. The company has a fleet of freezer, chiller & dry trucks for delivery, serviced by experienced staff.

**MISSION:** ROUND THE CLOCK SERVICE TO CLIENTS

**VISION:** TO BE THE PREFERRED SUPPLIER FOR QUALITY FOOD PRODUCTS IN THE HOTEL, CATERING AND RETAIL INDUSTRY.



Dr David Beatty, International Business Manager – Middle East North Africa receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.

Meat and Livestock Australia (MLA) is a producer-owned company that provides marketing and research and development services for the Australian cattle, sheep and goat industries.

Australian livestock are raised in a natural clean environment with clean fresh air and large areas of lush green pastures. Australia is recognised as a world leader in farming and clean, hygienic meat production and animal welfare and animal handling are paramount to the production of clean safe and nutritious meat. Australia has the highest standards



and Quality Assurance programs in place to ensure the optimum welfare of livestock and production of True Aussie Beef and Lamb.

MLA in the Middle East North African (MENA) region works with retailers, food service operators, importers, manufacturers and Australian Exporters to maintain and increase

the demand for halal red meat and livestock to the region.

The Australian meat and livestock industry is proud to be a key supplier of safe, nutritious, delicious halal certified meat to MENA and assisting in ensuring food security of the region.

The clean environment, optimal year-round climate, natural quarantine and isolation from pest and disease, endless supply of grass for feed, licensed abattoirs and the guaranteed halal certification make Australian meat the meat of choice for anyone.





**Eugene Levterov - Sales Director – MHP Food Trading LLC receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.**

MHP Food Trading is a UAE-based distributor of frozen and chilled poultry products produced by one of the leading poultry producers in Europe and the largest agricultural company in Ukraine — MHP. Qualiko is one of the main MHP's international brands of chicken meat and cooked products that are ecological, fresh and healthy. All poultry is slaughtered in full compliance with Islamic Law under the permanent control and supervision of representatives from the Halal Certification Center.

Being a vertically integrated company MHP controls the whole chain of chicken production, cultivating land bank of around 370 000 hectares, operating breeding farms, hatcheries, rearing sites and slaughter houses, meat processing plants and own distribution network.

Qualiko is one of MHP's main international brands of chicken meat and cooked products. Established



in 2011, today Qualiko is sold in many countries within markets of the Middle East, Asia and Africa, CIS region and in the EU.

Qualiko products are ecological, fresh and healthy, because quality control is in core of our poultry production. The Company facilities are certified to comply with the highest international standards of quality and food safety (BRC Certification).

From breeding to meat processing our business is built on state-of-the-art technologies and we strive towards innovation. Our production facilities

allow us to slaughter 7,430,000 heads per week and produce 120-150 tons of convenience foods per day. Company's location in the central Europe is ideal to reach markets across Africa, Asia, CIS countries, Customs Union Countries, Europe and the Middle East.

We are a customer-oriented company and work with all sales channels, such as modern trade (hypermarkets, supermarkets), HoReCa, bakeries, catering, ship chandlers, processing plants, traditional trade, whole sellers and distributors.

MHP Food Trading is developing its own distribution network. Our international team with rich background in the field secures the timely delivery of high-quality product to any part of the UAE.

We are ready to meet our customers growing demand and flexibly respond market demands and changes.

February 2017 **Gulf Gourmet**

Rafael Saxod, Managing Director receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Mischeel.

Restofair RAK is a joint venture between RAK Porcelain (sister concern of RAK Ceramics) and ECF Group France which is a € 300 M company with 1300 employees, serving 80,000 customers in the HORECA industry supplying the small equipments and consumables.

Many years of know how and expertise in Europe, facilitated the opening of Restofair RAK in the Middle East 10



**RESTOFAIR**  
— RAK —

years ago offering quality services to the HORECA industry. Our latest 600 pages 2016 catalogue with 6000 items ex-stock in UAE related to

Chinaware, Glassware, Cutlery, Table Accessories, Buffet, Disposables, Menu & Signage, Barware, Kitchen Utensils, Plug-in Machine, Pastry, Housekeeping & Stewarding, Uniforms, Hotel Apartments, In-Room items etc. All the products are displayed in our 20,000 sq. feet Dubai factory outlet in Al Quoz. To get a free copy of 2016 catalogue contact : [restofair@rakrestofair.ae](mailto:restofair@rakrestofair.ae)





**Bassam Bou Saleh, from USAPEEC Middle East receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Micheel.**

The USA Poultry and Egg Export council, USAPEEC, is a non-profit organization of the U.S. poultry and egg industry that is dedicated to increasing exports of U.S. poultry and eggs worldwide. USAPEEC is an FAS cooperation organization headquartered in Stone Mountain, Georgia. It also has global presence through its international network of offices and consultants, and is



represented in the Middle East by Arab Marketing & Finance Inc. (AMFI). Today, USAPEEC members account for more than 90 percent of all poultry and egg exports. Members include nearly all

major U.S. poultry and egg producing and processing companies, as well as many international trading firms.

USAPEEC is a regular exhibitor in many major international trade shows, working to support its members by promoting product high quality and safety, enhancing market development prospects, and driving volume and value sales of U.S. poultry and eggs.



# US\$ 3 billion

## what's your GCC market share?

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

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

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

### Now you do the maths.

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

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

Gulf Gourmet is the only magazine endorsed by the ECG.

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

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REACH

ENGAGE

INFLUENCE

## ABOUT GULF GOURMET

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

## WHO READS IT?

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

## REACH BY COUNTRY

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

## MARKET SEGMENTATION

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



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## 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

# Gulfood

26 Feb - 2 Mar 2017  
Dubai World Trade Centre

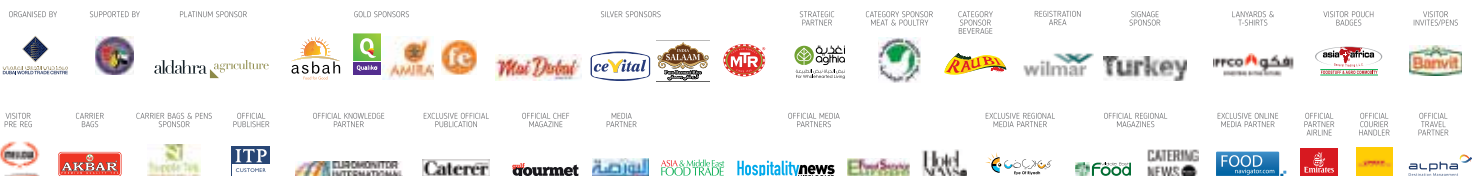
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### STEP 3



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**Chef Paul Hage**  
Director of Culinary  
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