

Gulf Gourmet

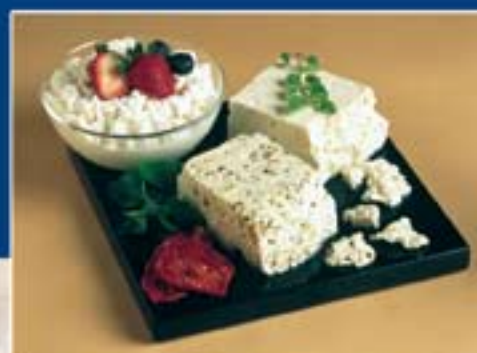
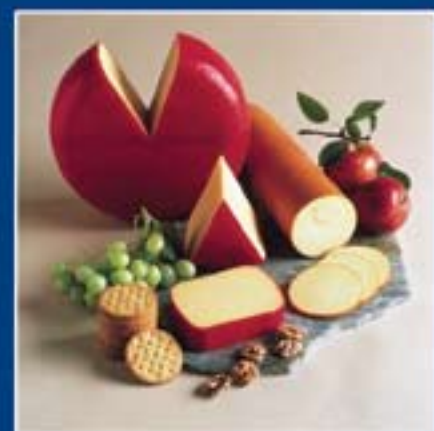
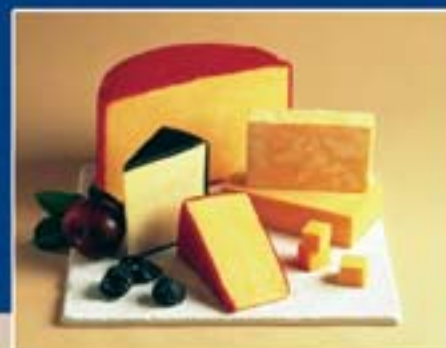
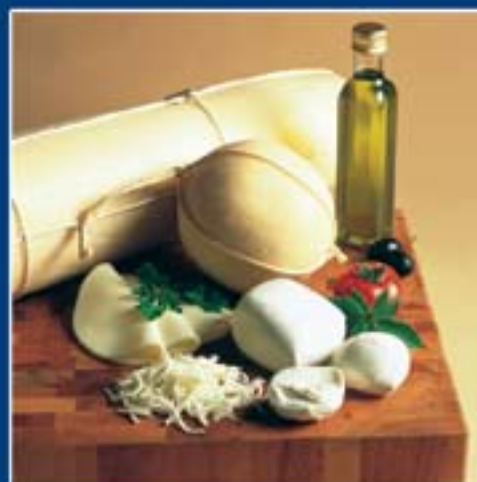
JANUARY 2011

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FROM THE *President's* *station*

Dear Fellow, Colleagues, Ladies and Gentlemen,

I hope everyone had a good start to 2011.

We are very close to our biggest event of the year, the Salon Culinaire 2011. I am sure most of the competitors have started training long ago, and to those who have not yet started, I would say it is time to do so. A word of advice to everyone – please make sure that you read the Rules and Regulations very carefully before beginning, and follow the instructions if there are any special ingredients to be used, especially for the sponsored classes. It would be a shame to lose points for such a simple thing.

On behalf of the Executive Committee and the full Organizing Committee, I like to wish you all the best of luck for the Salon 2011.

If you have not yet applied to compete in the Emirates Salon Culinaire in Dubai for 2011, please do so as soon as possible as most of the live cooking classes are already booked. Also, do not forget that entry is only confirmed once the payment of the entry fee is received.

To all our corporate members, I would like to let you know that we still have some classes open for naming rights. Please do contact the Emirates Culinary Guild Office or myself for more information.

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

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

Thank you to the team of Rotana Towers Hotel for hosting our first meeting of the year 2011. Look forward to seeing you all at our February meeting.

Culinary regards,

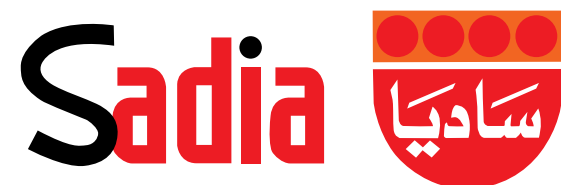
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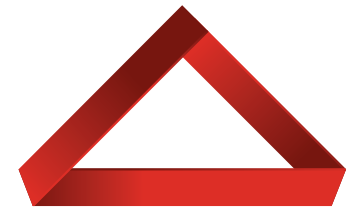
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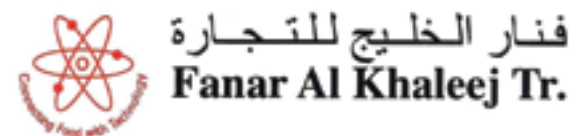
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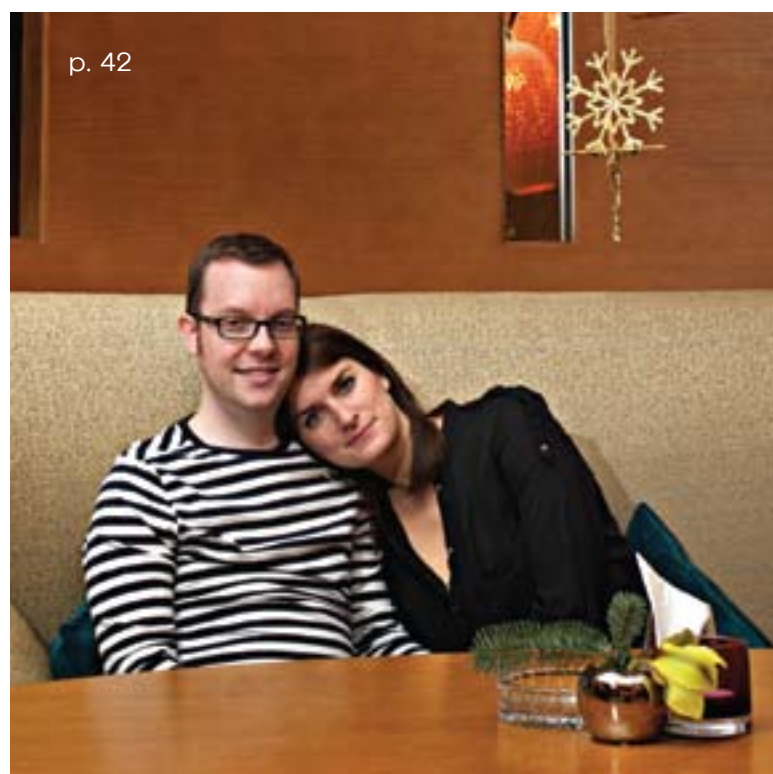
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Gulf Gourmet

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Turning a new

Pedge

Chef Alan Pedge of Al Raha Beach Hotel has worked in several countries and has overcome various challenges during his global culinary adventures. This highly respected master of the kitchen shares a few thoughtful insights with us...

Alan Pedge is the Executive Chef at the Al Raha Beach Hotel in Abu Dhabi. A veteran of many culinary experiences around the globe, Alan, who loves challenges, now has a new venture in his capable hands and boy, is the affable chef excited! But then, that's what gets him going. A fresh posting every few years and yet another lofty professional frontier to conquer keeps this thespian in tip-top shape, both physically and mentally. We met him in the colourfully decorated lobby of his hotel where in between calls pertaining to various day-to-day issues, he spared time from his busy schedule to tell us about his life and times.

The beginning...

In 1972, Alan was only a 14-year-old schoolboy in Lincoln, England, when he got his first job in a hotel washing pots in the kitchen. On proving his interest in the job and after finishing school, he was offered an apprenticeship, which he gladly accepted. Though it was a part-time job, Alan liked the atmosphere so much that when the opportunity to continue working in the hospitality sector arose, he grabbed it and as he puts it, since then he has, "never looked back". After that, Alan continued to work at the Eastgate Hotel in Lincoln and honed his skills as a professional.

Move to the manors

He then moved to Norfolk to work in a couple of country house hotels - The Links and The Manor. We asked Alan about the culinary scene in these sprawling estates? "These properties can be compared to a chateau in France, so the concept was of fine dining. But it was a period of transition as the concept of haute cuisine was changing to a new style. Classically trained chefs like me had to transform to nouveau cuisine where the food was not so heavy and we were using lighter sauces and more fruits. The emphasis was also shifting more towards presentation. These were very exciting times to work in."

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At that time there were only two stand-alone restaurants in Dubai that were very popular with the British expat community. One of them was The Bistro in Deira and the other was The White Oryx, just behind what is now known as the Bank Street

Getting bigger

After his three-year stint in the two grand properties of Norfolk, Alan moved to the city of dreams, London. Here he joined the massive 600-room Posthouse Hotel at Heathrow, which turned out to be a diametrically different experience from whatever he had done before, "It was basically mass catering. Since it was an airport hotel, we never saw guests twice and there was no personal touch. The food quality was very different too. In the country house hotels, dining is an experience while in the large hotels, guests just want to eat. Another aspect that I got exposed to in the Posthouse was large banqueting." Yet another big difference was the size of the team, "Previously I had worked in kitchens where the team was smaller of 10-15 people. Here it was about 50, which made it difficult to establish close contact with many of them."

Tryst with Middle East begins...

Alan's tryst with the Middle East began with his appointment at the White Oryx in Dubai in 1979,



I also enjoy training people. If you have everything sorted out and have to just get things done without lifting a finger then it gets very boring...



"At that time there were only two stand-alone restaurants in Dubai that were very popular with the British expat community. One of them was The Bistro in Deira and the other was The White Oryx, just behind what is now known as the Bank Street."

But due to prevailing circumstances at that time, the White Oryx shut down and Alan had to return to England after only about six months in Dubai. He went back to work at the Posthouse as a senior sous chef and stayed there for a year-and-a-half.

Dubai beckoned again in 1981 and this time it was as chef de partie at the Chicago Beach Hotel. Alan worked in this position for a year-and-a-half and then decided to move back to England.

Back to country houses

He went back to country house hotels like the Wessex in Winchester and the Great Fosters in Egham, Surrey, "The latter was a 15th century country house property with acres of grounds, a moat and also a maze in the shape of a tapestry in one of the rooms."

New experiences

But this adventurous chef was always on the lookout for new vistas. He did something he had never done before - he went to Central London to work at the Palm Beach Casino in Mayfair. We asked him about the food served in casinos? "You will be amazed to know that since 90 per cent of the time the guests paid for the table and the food was complimentary, the ingredients used were of the finest quality. It was like a gentlemen's club with top service. The only hitch was that the guests were so immersed in their games that they were not truly appreciative of the food."

After adding one more feather to his already overflowing cap, Chef Alan moved in as Executive Sous Chef at the newly opened Marlborough Crest Hotel in London, "This was a 150-room boutique hotel with very fine dining facilities." After a year, he was made the Executive Chef of





the prestigious property. He continued working there for three-and-a-half years till the Gulf bug bit him again.

The Gulf bug bites again

In 1988, he arrived in Bahrain to work at The Gulf Hotel as the Executive Sous Chef, "This was a very heady experience as the property is 450-rooms with a massive 1200 cover banqueting. I was there for three-and-a-half years during the first Gulf War when there was a massive influx of people in Bahrain."

Sri Lankan adventure

From the sands of the Gulf to the lush greenery of Sri Lanka, Alan made a seamless progression as the Executive Sous Chef at the Renaissance in Colombo and was made the Executive Chef after a year.

Back to the Gulf

Then Alan was back to the Gulf as the Executive Chef at Al Jazeera Resort in Abu Dhabi, "Here your organisational skills needed to be sharp and you also had to be very flexible because the vast resort covers an area of 11kms. I used to drive 291kms every day within the resort. You can have functions everywhere so you keep on moving food and property from place to place, which is a great challenge."

Al Jazeera also offered Alan the opportunity to cater to some very high profile guests, "The Royal family used to dine there frequently and then there were also other Royal guests from the region."

Beirut beckons

Three years later, Alan headed for Lebanon at the Regency Palace Hotel in Adma near Beirut, "This hotel had the largest F&B operation in that country."

But working in Lebanon at that time posed its own series of challenges for Alan, "In 1998, when I was there, the Lebanese, who had left their country during the civil war, were returning in droves. These people had been



A catering job is not only a job, career or profession - you have to be in love with this trade to do it well



exposed to foreign cultures and were used to certain standards so their expectations were high. But the country was not prepared for this and was still not on its feet.

"The staff had no concept of modern dining and the cooks had no formal training. But I am a very good trainer and very patient. I also enjoy training people. If you have everything sorted out and have to just get things done without lifting a finger then it gets very boring. At that time, there were

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I follow the basic principle of investing in people. I am a great believer that you put your time into your staff and get fantastic results

two sides to Lebanese cuisine - either Arabic or French fine dining. So I had the chance to be inventive and present new ideas."

Catering for VVIPs

Chef Alan's Lebanon stint lasted two years after which he moved on to conquer a new frontier, this time in Central Asia. He joined the Astana InterContinental in Kazakhstan, "This was yet another challenge for me. The country was just emerging out of the shadows of the former USSR and the Cold War. This was the only five-star hotel in the capital yet the chefs had no concept of five-star hospitality. The climate too was hardly conducive with the temperature going as low as minus 43°C in winters. Even the supply chain was not well established as Kazakhstan is a land-locked country and there were no imports of products. So one had to make do with whatever was available locally and yet be inventive with the menu." Chef Alan also had to cater for many high profile guests during his tenure there, "Kazakhstan is a very energy rich country and so many foreign leaders were visiting on a regular basis. This gave me the opportunity to cater for the Pope, three former Russian Presidents - Gorbachev, Yeltsin and Putin, the Chinese President, King Juan Carlos of Spain, Prince Andrew and many others."

Gulf calls again

Chef Alan served at the Astana InterContinental for four years and then came back to the Gulf, this time to the Sharjah Millennium, where he worked for two-and-a-half years. Then his former General Manager of Astana InterContinental invited him to the Ramada Bur Dubai to get the Bistro running as per the HACCP system. After getting the system operational in a year, Chef Alan was invited by yet another of his former General Managers, this time of the Sharjah Millennium to join him in his new venture with Samaiya Hotels. Though they had grand plans, these did not materialise as per expectations and Alan joined his present position as Executive Chef at Al Raha Beach Hotel, "The hotel is extending and will become a big property. I already have six outlets and I will have three more so even this is a challenge", said the Chef who is forever on the lookout for challenge, "I am always willing to step over the edge and do new things."

Magic motto

Having gone through an extensive journey since he was 14-years old, we asked Chef Alan what is his motto in life? "I follow the basic principle of investing in people. I am a great believer that you put your time into your staff and get fantastic results. I always encourage my staff to make their own decisions. I have to delegate as I cannot do everything on my own."

ECG encouragement

In fact, his encouragement for the younger chefs has made him take an active interest in the Emirates Culinary Guild (ECG), "I am so involved with the ECG because I want to be closely linked to the younger chefs. I am willing to stay awake till 4am just to be able to see their faces while they are preparing for a competition."

Turn-offs

Now that we know what keeps him going, we asked Chef Alan what turned him off? "I don't like people who have the skills and knowledge but are not willing to use it. For example, when the serving staff is busy in a restaurant I will not hesitate to go

and serve the dish myself to the guests but there are some, who can help out but will not want to do so. I can't stand the prima donnas and the know-it-alls. I let people learn from me. I believe that I got my chance, now I must give others the chance to move forward. Everywhere I work, I have at least one person from the stewarding field entering my kitchen."

Loving family

While Alan spends most of his time in the hotel kitchen, he also has a happy family life, "I have been married for the past 20 years to a Filipina, who was also from the hospitality industry. She is now working as a teacher. We have a 19-year-old daughter, who is at college in Manila." Does the fact that his wife is a former hotelier make her more understanding of his profession and its precarious working hours? "My wife is very patient and understanding. Yes, it helps that she has worked in hotels and knows the life. As it is, I feel that in our industry the opportunities to meet people from other walks of life are few as compared to other jobs. So if you are involved with somebody in the same field, it is better in the early stages of your relationship. After all, if you get involved with someone outside the industry, you cannot tell her that you are busy working on Christmas, New Year, Valentine's Day, on your anniversary and even on her birthday."

Rest and relaxation

With such a high-pressure job, how does he relax and unwind? "Being with my family is the most relaxing part of my life. When we are on holiday, I do whatever they want and put my own wishes on the backburner."

Favourite places

Chef Alan's favourite holiday spots are in Asia, "I love places that are warm and have a beach. I like Asian countries like Singapore, Thailand and Malaysia."

Sports and adventure

Though not active in sports, the Chef has a few

sporting interests, "I am a qualified scuba diver up to rescue level."

According to him, the best place to scuba dive is "undoubtedly Boracay in the Philippines and also Phuket in Thailand."

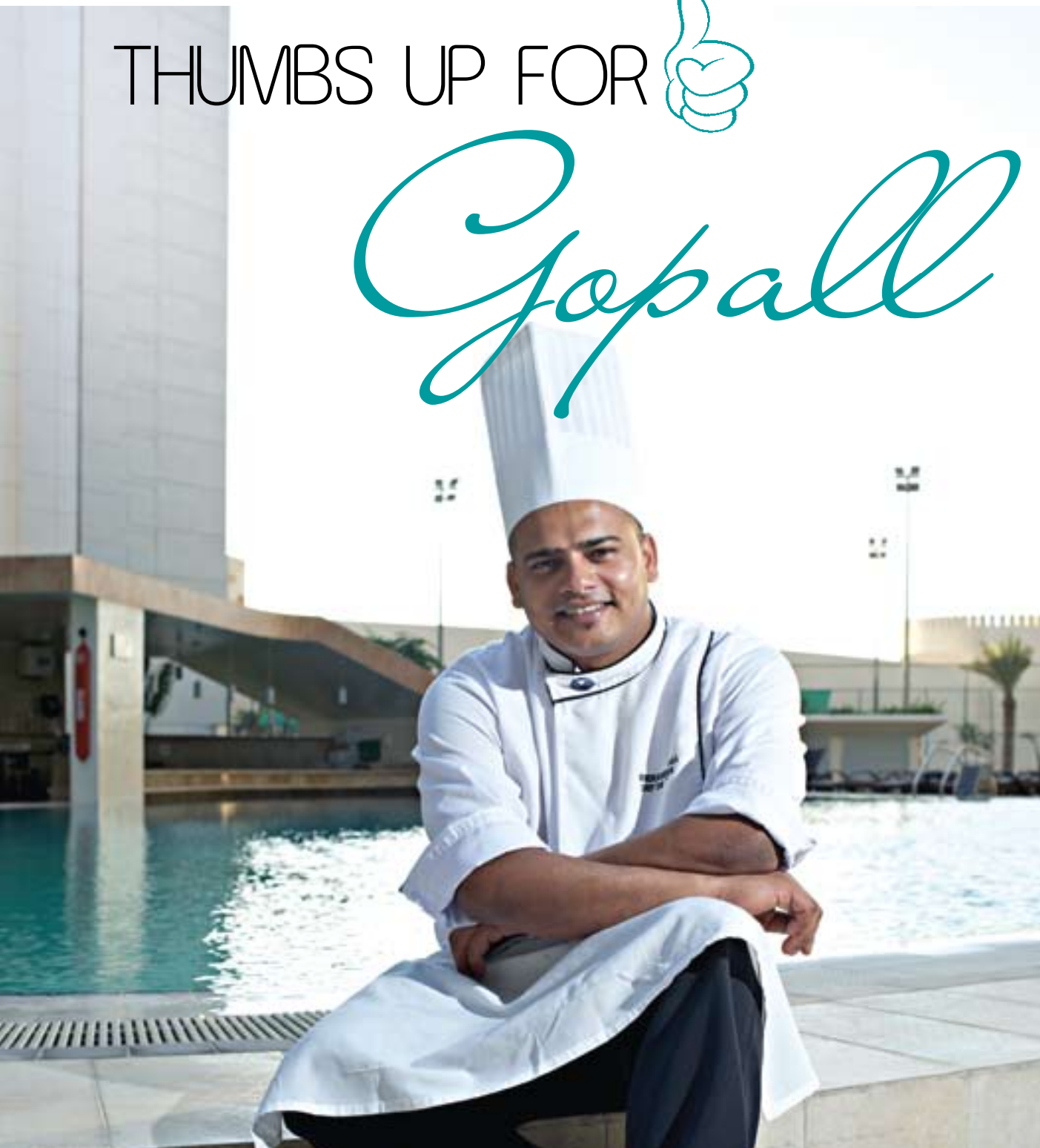
Apart from scuba diving, Chef Alan also likes rugby, "I played rugby at school but the catering profession is not amenable to sport as you are working most of the time and practice is simply not possible."

Expert advice

With such a vast experience, what advice would Alan like to share with his fellow chefs? "A catering job is not only a job, career or profession - you have to be in love with this trade to do it well. Always remember that there is more to learn. The moment you think you know everything, you stop learning and thus stop growing".



THUMBS UP FOR Gopall



Executive Chef David Dandridge

of Park Rotana and Park Arjaan by Rotana Abu Dhabi feels that his Chef De Partie, Navindrasen Gopall, is the rising star in his team. We find out why and also ask Chef Gopall what he feels about this honour bestowed upon him by his boss?

CHEF DAVID DANDRIDGE

Could you tell us why you have chosen Chef Gopall for this coveted title?

Gopall first came to my attention at the pre-opening of the hotel when I was interviewing him. He was from Fujairah Rotana and had requested an internal transfer. I could immediately feel his professionalism and enthusiasm and I just knew he was a good chef and could cook up a storm, which he certainly did.

So I put Gopall in charge of a brigade of seven chefs in Cooper's preparing gastro, pub and comfort food.

In the early days we had to face the usual challenge that every chef goes through with recruitment, training and familiarisation with the equipment. We now have a superb reputation for quality and affordability and a large and regular guest base.

What makes Gopall stand out from the rest?

Gopall has many great attributes. With his wonderful smile and the attitude he radiates, he inspires his team.

What are Gopall's strong points and which are the fields he still needs to master?

His strong points are his work ethic and his commitment to quality. His work is so clean and professional and even his team spirit and organisation skills cannot be faulted. We have had days when he was inundated with Captain's orders going up to a record of 27, which would swamp the best of us but not Gopall.

He is my ideal team player working with no fuss and no raised voices, just producing the best and satisfying the guests.

Like us all he still has a lot to learn and will never stop learning.

As far as mastering is concerned, perhaps he still has to get to that 100 per cent demanded by our Employee Development department with regards to training, but he is well on the way with all the paperwork and development plans for his team.



Chef David Dandridge

Ten years from now, where do you see him going?

This is the million-dollar question? I see Gopall staying within the Rotana family as we have so many openings and chances for progression and one day he might be an Executive Chef.

Being an Executive Chef, what are the qualities you look for before including anyone on your team?

I look for many things ranging from commitment, creativity professionalism, work ethic, job skills etc

But if I had to give just one, I believe that from the first interview you can just feel if a person can be a part of your team. You just look for the right attitude that will contribute to the continued success of the brigade.

NAVINDRASEN GOPALL

How do you feel being chosen by your Executive Chef for this coveted title?

I feel proud of myself. I am happy that my work and experience have been appreciated by my Executive Chef and General Manager.

Why did you decide to become a chef?

As a child I used to watch culinary programmes and was always helping my mum in the kitchen, so after college I joined the hotel school of Mauritius. Here I was trained by great chefs both in theory and practice. Then I worked with Michelin star chefs such as Michelle Roux and Stephane Rainbow, which really helped me in my career.

Could you tell us a bit about yourself...

I am 30 years old and was born in Mauritius. I began my career a decade ago as a commis

chef at Hotel Le Beau Rivage, Mauritius, and worked there till 2004. I then joined Le Voile D'Or Hotel & Spa in Mauritius as senior chef de partie.

I came to Dubai in 2005 as senior chef de partie in a South American restaurant at the Habtoor Grand Beach Resort & Spa. In 2007, I joined the Fujairah Rotana Resort & Spa as senior chef de partie in a seafood restaurant. I then moved on to Park Rotana Abu Dhabi as chef de partie in charge of Cooper's and the pool kitchen.

I started working in a fine dining restaurant and then moved to a seafood outlet and am now in a gastro pub. It's been a great experience for me and it's not over yet, as the learning process never stops.

What kind of cuisine do you specialise in?

I specialise in seafood, Western cuisine, fast-food and gastro food.

Have you won any awards in any culinary competitions?

I won the Food Promotion participation certificate in an inter-hotel food promotion in Mauritius.

What, according to you, are your strengths and weaknesses as a chef?

I have the ability to work odd hours as my passion is cooking. I love creating new dishes and I always support my team. In return I get full support from them. I feel I am capable of facing any hurdles in my culinary career.

What worries me is receiving any complaints from my guests. But I make sure that I come up to their expectations. I also get worked up if I don't receive the ingredients I need for the menu on schedule as this could create a problem meeting the demands of our guests.

How are you trying to overcome the weaknesses?

By learning more about myself and keeping myself calm in all situations so that I can best satisfy my guests.

What kind of food do you love preparing?

I like to prepare steaks as I have lots of knowledge and experiences in this field gained through my work with my previous chefs.

What, according to you, is essential to be a successful chef?

Experience, knowledge, patience and respect. This always ensures success in your career and in your future culinary pursuits.

Your Executive Chef has placed a lot of trust in you and has shown high expectations from you, how will you endeavour to fulfil these?

I will always do what will make my Executive Chef proud of me. I will always respect him and try to justify his trust in me.

What is your dream professionally?

To open my own restaurant one day and be in charge of my team. 🍳



A SUCCESSFUL *Marriage*

Horst Walther-Jones, the General Manager of Mövenpick Jumeirah Beach is a former executive chef. Who better than him to tell us about the intricacies of the working relationship between a GM and his Executive Chef!



Could you tell us a bit about your career before taking over your present position?

I have just moved from Saudi Arabia where I was a General Manager for the Mövenpick Resort Al Nawras in Jeddah. I have 33 years of experience in the international hospitality sector, encompassing positions from Executive Chef as I am holding a German Culinary Chef Diploma to General Manager. Some of my previous experience includes working for leading German traditional hotels like Schweizer Hof Berlin, Europeischer Hof Heidelberg and international hotel companies such as Renaissance Hotels, Hyatt International and Jumeirah International. Besides working in the Middle East for the past 11 years, I also bring with me the experience gained whilst working in Europe, Asia and Central America. The best way I could describe myself is that I am a manager who believes in the success of a team and I am fiercely dedicated to quality, creativity, consistency and total customer satisfaction.

As the General Manager of your property, how involved are you with the F&B operations?

Being an ex chef and having a strong F&B

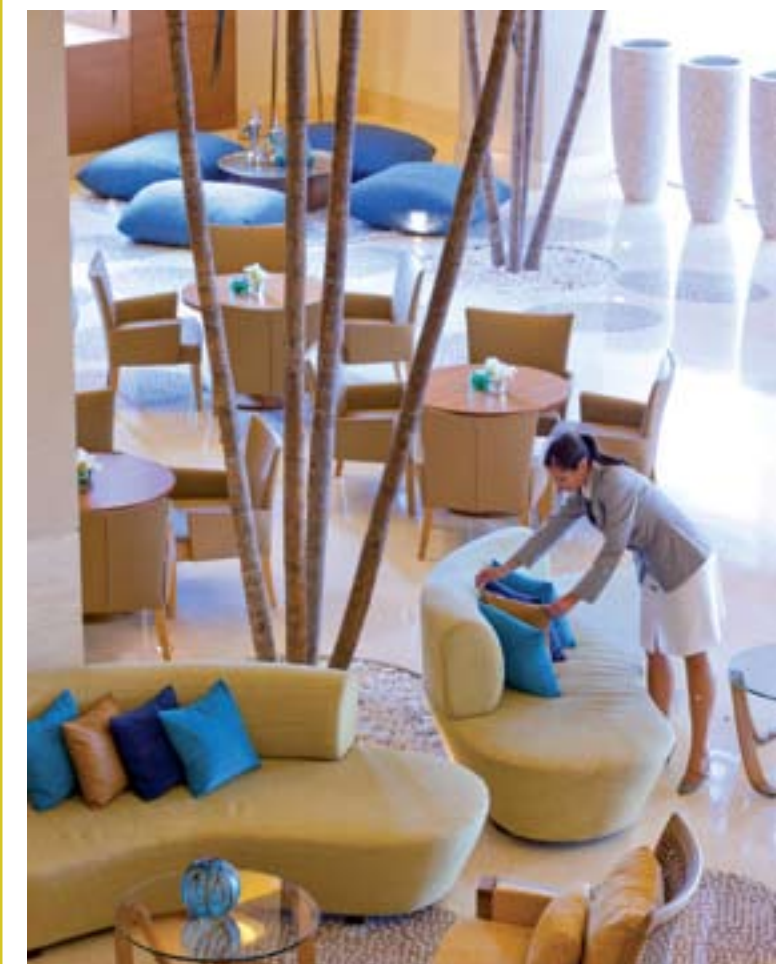
background, I am very much involved in F&B operations on a daily basis. F&B plays a key role in the operation of a hotel. My day starts and ends with making tours in the hotel, both front and back of house, and having open discussions with my team about the possible improvements. We can never relax; our guests come to us with high expectations. Our job is not only to meet these but also to exceed them and also respect the local traditions and customs.

Do you work closely with your Executive Chef in devising new concepts and promotions?

Oh yes, we always have healthy discussions about new trends in the market, I am always in the loop on what is happening. I am reading all the specialised culinary publications to be up to speed. I have very close friends in a high league of culinary trend-setters and that definitely helps. Considering the fact that I hold a Culinary Master Diploma from Germany, I am very consistent in quality delivering.

What is your brief to your Executive Chef?

I always brief the Executive Chef to be honest to his culinary ambitions. Never to over





promise, this way you will never under deliver. He should position the quality to the highest level in terms of consistency, motivate his team and have fun at the same time.

Can you tell us about the various F&B outlets in your hotel?

The Talk is a three-pronged concept outlet, which offers international cuisine, a built in sushi bar and a poolside lounge complete with cabanas and DJ station. Hosting a food emporium with a pizza oven, Tandoori oven, live pasta station and rotisserie, not to mention a hot and cold buffet served for breakfast, lunch and dinner. The vast space where the glass walls allow the sun to pore-in morphs into a built in sushi bar- perfect for lunchtime chow or dinner with friends. The sushi bar compliments the lounge bar just beyond it, where sushi platters are available for those that want to chill out on the pool terrace. It is here that the guests can get hypnotised watching the sunset in the evening air perched above the bustle of The Walk and overlooking the Arabian Gulf. The West Beach Bistro serves up a modern twist on old classics in a casual gastro bar atmosphere. It is a chic urban beverage bar with a warm atmosphere serving an array of European bistro dishes in Tapas style. Located on the ground floor, West Beach Bistro offers a new concept of eating and drinking, and with its relaxed ambience it is the perfect mid-point between a traditional bar and chic bubbly lounge.

The Falls is a contemporary lounge located at the hotel lobby entrance, built around palm trees and a water feature which makes it a great spot for meetings or cruising on computers with high speed internet connection while enjoying light snacks, selection of pastries and cakes and beverages.

Which among these do you like the best and why?

I would have to say The Talk because of the entertainment that it is offering and definitely

the vast array of culinary experiences. The visual sense of it, its flair, smell and the taste, and combination of all the senses together offers a variety of culinary opportunities in this outlet.

Is there a conceptual difference between F&B outlets in city hotels and resorts?

Concept wise... not really. But, guests in resorts usually are willing to be more interactive, they have more time to spend in a restaurant, you don't do business lunches in resorts etc. There is a conceptual difference that has to be thought of as the covers are generated with different marketing strategies that reflect the concept.

Have you been so impressed with a concept in another hotel or resort, which you would like to introduce in your present property?

Yes I have tried a dining experience a bit different than the usual. It's called 'The Table' and you actually order the beverage while the food is a mystery until it emerges from the kitchen! You get a perfect pairing but you start by choosing the beverage rather than food. The seating is at a communal table and you are handed a menu that initially looks like any other. There are starters, mains and desserts but beneath the headings there are no food items, just a selection of beverages with extensive tasting notes and ratings from *Robert Parker* and *Wine Spectator*. You pick the wines and the Chef creates dishes to complement your chosen selection. Additionally because it's a communal table it's fun because you can meet people and share a discovery together. In Europe, there is also a very strong underground culinary network, which has been established with restaurant operations in daily changing private houses. This is also a very innovative concept but unfortunately not suitable for a hotel operation.

Is there a novel F&B concept that you would want to bring to your property?

A lot of operators and restaurateurs talk about



Executive Chef Terry Styles

home style cooking, seasonal cooking and back to basics. I think one of the very few is the restaurant L' Atelier from Joel Rebuchon where clear culinary structures of modern traditional cooking, classic techniques, seasonality are respected and clearly visible. One point of the success and consistent quality delivery is that the chefs are trained in the classical working techniques, which are the base for success but very often neglected in the training of the young chefs.

How important and crucial is the relationship between a GM and his/her Executive Chef?

Good relationship and understanding is a stepping stone for the success of such a 'marriage'. You need to constantly share opinions, communicate and work hard on making these F&B dreams come true. We need to always make conceptual discussions in order to improve and create new guest experiences and keep our F&B products interesting. 🍴

RAISING *The Bar*

Gastronomes of Dubai have many culinary surprises awaiting them at the swanky F&B outlets at The Ritz Carlton DIFC.



The Ritz Carlton DIFC is the latest addition to Dubai's long list of luxury hotels. Located within the financial hub of the city, it boasts of several top-of-the-line F&B outlets. We met Antony McNeil, its Executive Assistant Manager - Food & Beverage to get an insight into what the movers and shakers of this increasingly discerning Emirate can look forward to in his hotel. Antony told us that the property has five F&B outlets - three restaurants, a lobby lounge and a bar. The lobby lounge is on the podium level overlooking the massive crystal chandelier in the lobby. With access from the DIFC, it is the ideal place for people meeting within the hotel to have their afternoon tea or just a snack. Given the Ritz Carlton's international reputation for its High Tea, the lobby lounge in this hotel will take the tea experience to a higher level with chocolate and the bubbly. For those who enjoy sweets, it will also offer a more modernised pastry concept with an Arabian influence. The No 5 Bar & Lounge has indoor and outdoor seating with direct access from the Financial Centre. Antony told us that it would follow the traditional warm décor of The Ritz Carlton with lots of chocolate and caramel tones. According to him, "it is a classic bar but redefined with a modern approach."

How would it be different from other bars in the area? "It is more refined but not stuffy. It is very small and intimate with a warm feel and offers the guests a secluded environment with the emphasis on developing relationships. Compared to other nearby bars that cater mainly to the young clientele, this one is for a higher level of management. It will also feature live music." One of the hotel's signature restaurants will be the steakhouse named Center Cut. Antony described it as "very warm with dark leather and wood panelling but also with natural light." The outlet will be open for lunch and dinner, "It will be a 'make the deal' kind of place where the guests can dine pre-theatre style and then head on to their late evening entertainment." Antony further elaborated that the place will boast of very high standards in every aspect, "Décor wise, it has a large chandelier shaped like a tornado. We will provide a high level of service. We have a very experienced Australian chef while the maitre d' is from Mexico. We will raise the bar where steakhouses are concerned in this city." The Ritz Carlton DIFC will also add one more Thai eatery to the already extensive choice of Thai restaurants in the city. The Blue Rain has an authentic touch with a Thai chef and a Thai restaurant manager. Located on the podium, the approach to this restaurant is through a special beverage wall stocked with more than 3000 different types of beverages allowing the guests a glimpse of the many vintages in store. Antony told us that the décor too was different from the many other Thai outlets in town, "The décor is unexpected with white walls and a black marble floor. On the ceiling hangs a hand-blown chandelier. The restaurant also has a mini water body running through its confines and behind one of the glass walls cascades a 40 metre high waterfall outside. This gives the diners a feeling of moving water all around them." The cuisine, however, will be more traditional, "These will be traditional mum's recipes mainly from southern Thailand served in hand-crafted porcelain with a very modern presentation." Can Can is a French bistro open for breakfast, lunch and dinner that will remind diners of a



traditional street café in France. The emphasis will be on great ingredients and the chef will prepare traditional recipes with a modern approach. There will be French and Arabic salads, main courses served a la carte and a pastry presentation with a wide variety of delicacies on offer. The atmosphere in this bistro will undergo dramatic changes during lunch and dinner. While the ambience will be more relaxed during lunchtime with natural lighting filtering in, during dinner, it will be more chic in true Parisian style with Chef Philippe taking time off to interact with his guests. Can Can also has a café where you can have a light and fast meal of sandwiches and croissants topped with delicious pastries. Apart from that, you can also order great products from the patisserie for special occasions or whenever you fancy a sugar high. Dubai is used to high standards in food and beverage outlets scattered across this bustling city. Let us hope The Ritz Carlton DIFC will add a few more gastronomic options for the many gourmets of this Emirate. 🍷

TRULY Italian

Matteo Bertuletti is the chef de cuisine at Certo, the Italian restaurant at Radisson Blu Hotel, Dubai Media City. He shares three recipes with us and also explains why he has selected these particular delicacies.



Matteo, who is from Bergamo near Milan, first learnt cooking at the very tender age of four from his mother. Since then he has embarked on a successful culinary journey that continues till date.

Though he is from northern Italy, he feels that the dishes from southern Italy are more saleable, "That's because dishes from the south of my country are light with no butter or cheese. These are mainly made in olive oil, which makes them healthy. They also use fresh vegetables, which makes them look naturally colourful."

As we all know, when preparing a dish, chefs lay emphasis on three factors - taste, flavour and presentation. We asked Chef Matteo, which of these factors he particularly emphasised on? Without any hesitation he replied, "Taste! You have to eat the food first and after eating it you are reminded of its taste. I believe that food is meant to be eaten and not to be looked at." Chef Matteo's formula is to stick to time-tested recipes but innovate at the same time, "I like to keep the basic standard while at the same time add something different to test the ground. In Italy, every household has a different recipe for traditional dishes. The idea is to adjust and improvise without stepping too far."

Tagliata Di Tonno

The first dish that Chef Matteo has selected is Tagliata di tonno. When asked why he has chosen the recipe for this dish, Matteo replied, "Tuna is the best fish in the Mediterranean. It is off the bone so makes a nice steak and can be used instead of beef. The tuna fillet also adds a nice red colour in the middle making the dish look attractive. You can add a fan of veggies on the side, which makes it healthy and also adds colour. There is no need for spices or fat, you can just add thyme for flavour."

Tagliata di tonno:

INGREDIENTS

<i>Tuna</i>	
200gm	tuna loin
	lemon juice
	olive oil
	salt
	pepper

ventaglio

3 slices	green zucchini
3 slices	yellow zucchini
3 slices	plum tomatoes
3 slices	eggplant
1m	spring of thyme

pesto

1	bunch of basil
1tbs	toasted pine nuts
1tbs	grated parmesan cheese
150ml	extra virgin olive oil
1tbs	grated roman pecorino cheese
1	garlic clove

METHOD

Ventaglio

Arrange the slices in a pan, season with salt and pepper, add the sprig of thyme and roast them in the oven.

Pesto

Add all the ingredients and blend (make sure the mix does not get hot as it will oxidise and turn brown).

Tuna

Season the tuna with the marinade and grill it. Finish it in the oven to make sure the core will be warm without burning the outside. Slice it in three and place it on the plate showing the pink side, place the vegetable ventaglio beside it and drizzle with the pesto sauce.



Stuffed Calamari

Chef Matteo's affinity for light and healthy food, particularly fish, is evident in the second dish he has selected, which is stuffed calamari.

"Calamari is easy to find in Italy and has very little fat. It has no bones so even kids like it. This dish is a combination of products from south and north Italy. While calamari is from the south, ricotta is from the north. This is my own creation as stuffed calamari has not been served with ricotta earlier."



Stuffed calamari

INGREDIENTS

Calamari

1	whole squid
100gm	ricotta cheese
10	mint leaves
	salt/pepper

Sauce

5	cherry tomatoes
4	black olives
4	caper berries
1/2 teaspoon	chopped onion and garlic
	olive oil

Garnish

20gm	wild rocket
3	drops of aged balsamic vinegar

METHOD

Chop the mint and mix it with the ricotta and season it well. Stuff the calamari with it and close them with a skewer and seal them in an oiled hot pan. Finish them in the oven at 160 degrees C (low heat to make sure the stuffing will become warm without burning the squid). In the meantime cut the cherry tomatoes in quarters and de-seed the olives, fry the onion in a sauté, add the tomatoes, capers and olives and cook for two minutes. Place the sauce on the plate, slice the squid in three rings, and place them on top of the sauce, Then garnish with the wild rocket leaves, a drizzle of extra virgin olive oil and the aged balsamic.

Risotto Ai Funghi E Rucola

The third recipe the chef shares with us is of Risotto ai funghi e rucola. "This recipe comes from my own town. It is regular risotto with funghi. To it you add leaves and make it peppery. It is very light and delicious."

Risotto ai funghi e rucola

INGREDIENTS (FOUR PORTIONS)

250gm	caranoli rice
1l	vegetable stock
2tbs	chopped shallots
100gm	mixed wild mushrooms
50gm	grated parmesan cheese
50gm	butter
25gm	rocket leaves
	olive oil
	salt/pepper

METHOD

Sauté the shallots with the oil, add the rice and toast it. Add 1/3rd of the boiling stock and keep stirring it on high heat until all the liquid is absorbed. Add 1/3rd of the second portion of stock and in the meantime panfry the mushrooms in a sauté, season well and add to the risotto. Keep stirring the mix and when dry add the remaining third part of the stock little by little to avoid it to be watery. Check the cooking (should be al dente by then), take it out of the stove, add the butter and the Parmesan and stir it vigorously so it will release the starch and become creamy. Check the seasoning and at last add the rocket that will be softened by the heat of the risotto.



THE *Thai* TOUCH

Chef Supattra Panyasombat, chef de cuisine at the Thai Kitchen, Park Hyatt Dubai, reveals the magic ingredients that add an extra touch to her cooking...



What is your speciality?

I specialise in all types of salads as well as fish.

Could you tell us a bit about your previous experience?

I've been cooking Thai food for 25 years. I always had a passion for food for which I credit my mother. I started my career in 1984 as a commis chef with The Imperial Hotel Group in Thailand. In 1993, I joined Hyatt Hotels and Resorts as a chef de partie at Grand Hyatt Erawan Bangkok. I continued working as a Thai chef in various Thai restaurants within the Hyatt group from New Zealand, South Korea, Australia and Taiwan to Sharm el-Sheikh in Egypt. In 2005, I was selected to move to the United Arab Emirates to take on the role of Thai chef de cuisine at Park Hyatt Dubai.

While cooking, which are your favourite ingredients?

These are lemongrass, palm sugar and coconut.

Why do you like these particular ingredients so much?

I find lemongrass to be very aromatic and also very nutritious while palm sugar enhances the taste and coconut gives the dish an authentic Thai flavour.

How do these ingredients enhance the dishes you create?

These ingredients give the dish an overall richness in terms of flavour, colour and taste.

How were you first introduced to these ingredients?

As a specialised Thai chef, these ingredients have been around me for as long as I can remember - even before I started cooking.

Are all these ingredients easily available and from where do you get the best quality in these products?

These ingredients can easily be found in most major supermarket chains in Dubai.

How versatile are these ingredients and in how many different kinds of dishes can these be used?

Extremely versatile, for example, I use lemongrass to make a variety of salads, soups, main courses, sorbets and tea.

If, for some reason, you cannot get these ingredients, then is there a substitute available?

Ginger has a similar quality to lemongrass in the sense that it is aromatic and it adds richness to the flavour.

How important or indispensable are these ingredients in your culinary scheme of things?

Very important as they add to the authenticity of the dish. 🍴



STIMULATING *The Senses*

Taste, flavour, presentation, ambience - you will find a potent mix of all these elements at The Talk.

The Talk is a relatively new restaurant at the Mövenpick Jumeirah Beach Hotel. It is a huge place incorporating an indoor as well as an outdoor section on a terrace where cabanas have been set up to entertain small groups of people who wish to enjoy the weather along with the culinary marvels cooked up by the chef Jason Wass. That he is adventurous and innovative is evident in

his remark, "I like to choose an ingredient then just see where it takes me." Coming back to the outlet, it is spacious and during lunchtime it comes alive with natural light filtering in through the floor-to-ceiling windows. The ambience is relaxed and unhurried as if you were sitting on an island with nothing to do except savour the food so painstakingly prepared specially for you by Jason and his team. You realise how much effort and expertise has



gone into the preparation once you look at the first dishes that arrive at the table. The presentation is like a work of art. You want to keep on staring at it without disturbing it in any way. But alas, you have to do so if you want to try it and very reluctantly you pick up the cutlery to savour the creation. For vegetarians there is the Jerusalem artichoke soup with black truffle cappuccino. The soup is presented with a tiny loaf of bread and black truffle placed delicately on a spoon. Light and delicious!

In non-vegetarian, the chef prepared pan-fried foie gras, caramelized apples, walnut and watercress salad. The buttery feel of pan-fried foie gras, the sweetness of caramelised apples, the crunchiness of walnuts and the healthy watercress salad - the diner can enjoy a variety of tastes blended together beautifully in one dish.

The next course was goat's cheese tortellini with red pepper, roasted beets and mixed asparagus. Once again the dish is simply amazing and the presentation another piece of art.

The next course was wild mushroom risotto with rocket and parmesan.

A risotto is a risotto but what made this one special was its unusual texture created by using five different types of mushrooms. Top it with lush green rocket leaves and present it on a white plate with five mushrooms on the side standing like pawns on a chessboard and you once again have a dish that is not only visually appealing but also thoroughly appetising.

The other item served by the enthusiastic chef was the oven roast rack of herb-crusted lamb with rosti potato and pearl onions. Here too one found a great combination of flavours with the herb crust adding a heady spring feeling to the dish.

And finally the dessert called chocolate and cherry's. Tiny pieces of chocolate and jelly were topped with fine quality cherries and on the side was a piece of cake. I must tell you that rarely have I tasted chocolate so delicious and a dessert so enticing. Here too we spent a lot of time admiring the presentation skills of the chef.

Apart from these delicacies that we tried, Chef Jason has introduced a new menu. Some of the specialities in this include confit chicken and



parsley terrine with wild mushrooms, toasted brioche, which has rich earthy flavours.

The ravioli of oxtail, shallot confit, rosemary and red beverage is so rich and tasty that the chef promises that you will not want it to end.

Yet another of Jason's favourites is the natural smoked haddock, potato cake, poached egg and hollandaise, which Chef Jason describes as a comfort dish with soft flavours.

A great winter dish from the south of France with rich flavours is the slow confit of duck leg, white bean cassoulet, duck chorizo, smoked chicken. It is traditionally made from all the cheap cuts of pork plus beans and vegetables that are left over from other meals. According to Chef Jason, this is a dish that he loves to cook as the flavours that emanate from it while cooking are so amazing that you get overly eager to taste it.

Chef Jason's magic mantra is to "take basic simple products and cook them right. You have to look at the marriage of flavours to get it right and you have to understand the composition of the dish."

Well, his magic works and from what we tasted at The Talk, we can easily say that this chef does not only know how to talk, he can actually turn that talk into mouth watering reality.

The restaurant also has a buffet and a sushi bar with various different and alluring types of sushi on offer.

So The Talk is a place where you can enjoy eating whatever suits your fancy in a relaxed atmosphere. And don't be surprised if you feel like dancing in the restrooms because the music played by their house DJ is indeed groovy and foot tapping. 🎵

La Cité *Des Gourmands*

A gastronomic feast awaits diners at La Cité, City Centre Hotel & Residence Dubai

Every big city in the world has a distinct culinary culture and many of these are represented deliciously in the extensive menu of La Cité, the international brasserie at City Centre Hotel & Residence. So the first page offers you the continental delights of Paris and the subsequent pages entice the diners with regional specialities of

Mumbai, Bangkok, Dubai and Rome and the rest of the menu is dedicated to sandwiches and treats for the kids. With so many choices at your disposal, it becomes a bit difficult to make up one's mind. So I decided to stick with my perennial veggie favourites - pizza and pasta. The vegetarian pizza comes with onions, bell peppers, eggplant, mushrooms and artichoke and lots of cheese.



It is the old-fashioned thick crust pizza that is meant to be shared as it is so filling that if you eat it full then you won't be able to try anything else. Then on the other hand we ordered the Tom Yum Gai, the Thai soup with chicken, mushroom broth, lemongrass, galangal, lime leaves and chili paste. This is light and tasty with authentic Thai flavours. In the main course, I once again opted for the tried and tested pasta. This time it was the tortellini stuffed with spinach. Here you have two options - you can try it with the beef gravy or opt for a veggie sauce, which I did. It was absolutely superb with a cream sauce.

My dining companion once again opted for a Thai delicacy - the Chu Chee Gung - a spicy red curry with jumbo shrimps and coconut milk scented with kaffir lime leaves and palm sugar. This was authentic and indeed a bit spicy so if you are afraid of spices then please let the chef know in advance. Akil Ahmad, Executive Chef of the hotel told us that the coconut milk was used to diffuse the spiciness and the herbs lent fragrance and flavour to the dish.

Then came the time for the best part of a meal - the desserts. I played safe again and went for the kulfi, an Indian ice cream with cardamom flavour and dry nuts while my companion chose two scoops of ice cream - one with Macademia nuts and the other with tiramisu. A fair conclusion to a hearty meal.

We asked the chef what his best sellers were in this extensive menu? "In the main courses it is the seafood thermidor with a combination of seafood like prawn, squid, mussels cooked with mushroom sauce and gratinated with Gruyère cheese. It is nice and creamy with strong flavours and is served with rice."

Yet another best seller on the menu is the biryani with authentic Indian mutton cooked *dum pukht* style and flavoured with mint, ginger, cardamom and chili.

The Australian lamb chops also top the list along with the samak tajin, a local fish cooked with turmeric and coriander broth and served with tomatoes and lemon confit. The fish is marinated a day earlier with coriander, cumin and harissa



sauce and served with rice.

In desserts, the chef suggested the mango kunafa, which is the restaurant's speciality. La Cité is an unpretentious eatery that serves both an a la carte menu and also a sumptuous buffet. It is mostly booked for meetings and seminars and is quite popular with diners too as was evident on a weekday when many of the tables were occupied with enthusiastic gourmets savouring the various gastronomic treats on offer. 🍴

COOL *Carpaccio*

Mark Deere is the General Manager of Arjaan By Rotana. We asked him which was his favourite restaurant in the UAE...



Which is your favourite restaurant in the UAE?

This is a tough question, especially with the UAE being the hub of many multinational cultures and cuisines. Mine and my family's most favorite restaurant is Prego's at the Media Rotana Hotel in Dubai.

Why do you like this particular eatery so much?

The overall ambience and the interiors of the restaurant are amazing and modern. The food is always fresh and the service is outstanding, they never go wrong with your pizza order!

Any particular factor that makes this outlet so special for you and any items on their menu that you repeatedly order?

Prego's serves the best carpaccio in town! It's my wife's favorite dish and that's what drives us there every time. The kids obviously enjoy their pizza.

How often do you dine in this restaurant?

On an average, I would say once every two weeks.

Do you like to celebrate any special occasions like birthdays or anniversaries in this outlet? If so, which ones?

My wife and I recently celebrated our wedding anniversary there and obviously the carpaccio was our dish of honour. Prego's has a friendly team that makes your time special and I like that in a restaurant.

Do you have any suggestions for the chef?

Not really. You can always see the chef in the restaurant talking to the diners and I guess the diners appreciate that, I know I do.

If you were asked to put this restaurant in the same league as another one in some other part of the world, which one would that be?

I am from the UK, so I would say Ciao Bella in London. The carpaccio tastes the same. ■

TASTE OF *Tokyo*

Chef Marco Torasso, the Executive Chef of Grosvenor House Hotel loves Kisaku, the Japanese restaurant at Al Khaleej Palace. He tells us why?



Which is your favorite restaurant in the UAE, outside your own hotel?

The Japanese restaurant Kisaku in Al Khaleej Palace.

Why is Kisaku your favourite?

As a big fan of Japanese cuisine, I enjoy eating at this restaurant due to the high quality of the fish and the traditional way it's cooked whilst keeping the original taste.

Why is this outlet so special for you?

Chef Takahashi is a great professional and perfectionist, every time I visit, it is a different experience, as he surprises me with new preparations and gives me the possibility to try and learn new ways to present and cook Japanese food.

Could you recommend some items on their menu?

I generally follow the chef's suggestion while dining there. Nevertheless, the sushi and sashimi is to die for in terms of quality, cutting and presentation especially the unique signature soy sauce brush in every single piece of sushi.

Then there is the exquisite beef tongue dish presented along with a charcoal pot where you can sear the meat and season with a few drops of lemon juice for added taste.

Do you dine very often in this restaurant?

Not as often as I wish, due to my busy schedule. However I try to visit at least once a month.

Do you like to celebrate any special occasions in Kisaku?

I usually have dinner there with my wife or with friends.

Do you have any suggestions for the chef?

Not really, as his Japanese team is doing extremely well.

Which other eatery, in any other part of the world, would you compare favourably with Kisaku?

Kisaku is certainly at the same level as the best local restaurant in Tokyo. In Dubai it's extremely difficult to replicate that kind of food due to the inconsistency of ingredients such as fish, traditional marinating and sauces. ■

When Jason Met Naomi

Jason Wass is the chef de cuisine at Mövenpick Hotel Jumeirah Beach. He has been recently married to Naomi Cox, Manager for Vista Rooftop Restaurant and Bar at Holiday Inn Express, Dubai Internet City. We invited the couple for a relaxed and casual tete-a-tete where they spoke about each other and their life together...



Naomi and Jason met each other when they were working in a restaurant at Manchester's Northern Quarter. While Jason is from Manchester, Naomi lived in London till she decided to find work in Manchester. It was as if destiny was working overtime to bring these lovebirds together. And it did not take them long to realise that they were made for each other, "For me it was love at first sight. Jason was the only person about whom I knew right from the start that I wanted to know him for the rest of my life," said a beaming Naomi.

So what is it about Jason that attracted Naomi towards him? "He is terribly passionate about what he does, he is honest and caring, pays attention to details and is nice to be with." With all these qualities to recommend him, Naomi simply could not resist the attraction towards Jason and after four years of courtship, the couple decided to get married in August 2010 on the fourth anniversary of their first meeting.

The loving couple has a lot in common apart from their hospitality background and one such factor is their love for exotic food and beverages. They both enjoy trying out different eateries and savouring the culinary delights on offer. They did this even when they went on their honeymoon to the historic Turkish city of Istanbul, "We just chilled out and walked around and while doing this, we discovered nice little places where we could sample local cheese and Turkish beverages. So we spent most of our time eating and drinking," said the couple. Normally a lot changes after marriage but Naomi and Jason deny this, "Nothing has changed except that we decided to move to Dubai and put more of an effort into our careers. Other than that, he still looks after me," said Naomi with a hearty laugh.

Jason, being an accomplished chef, must definitely be cooking up new recipes for his bride, we asked Naomi? "Nah! I cook at home all the time. I married a chef thinking he would





cook for me but now I am doing it all the time," replied Naomi, once again with a laugh. "I cook in the hotel all the time and spend as many as 16 hours every day in the kitchen. So when I get home, I don't want to cook," said Jason, justifying his reluctance to spend any more time in the kitchen.

So which particular dish of Naomi does Jason like the most? "Certainly not her fish pie but I enjoy the tomato and tuna pasta she prepares." Since they both have such busy lives, how do they relax during their holidays? "Given the fact that we both love food, we try out new restaurants at least four times in a month. Apart from that, we love chilling out at the beach. But we haven't had much opportunity to do that as we all we've done is work since the time we arrived here. We also like to explore other cities of the world," said Naomi.

Which cities are their favourites? "It is certainly Paris where we had our first holiday. We love exploring that city and also the bistros there. We also enjoy the simple cooking at these places. We also like London," concur Jason and Naomi. They also have plans to visit more exotic destinations, "This year, we have two weddings to attend, one in Mexico and the other in Vancouver, Canada, so we have two more places to explore."

Naomi is a Capricorn and there is one thing that she does not like about her Taurean husband, "He is very stubborn but he is learning to be less so," she laughed. Maybe he was mellowing? "Mellowing, not me. But I guess Dubai has changed us. It is the working style here. In the UK, you can be direct while talking to people, here you have to take into consideration others' sensitivities. Besides which, in the UK, we worked in stand-alone restaurants while here we are working for hotels," Jason explained. "But I must admit that Naomi is very caring and thoughtful. She has changed me and made me look at things differently," he added.

We asked him about the things that irritated him about his wife? Did she take too long to get dressed? "No no no, that's me!," he joked,



I cook in the hotel all the time and spend as many as 16 hours every day in the kitchen. So when I get home, I don't want to cook

"I don't like her fixation with her hair dryer and shoes - she leaves them everywhere, all around the house."

Every couple likes to exchange gifts and some presents are more precious than others. So which are the gifts that they loved receiving from each other? "The best gift I have received from Jason is my engagement ring," said Naomi. We noticed a sparkling rock on her finger and asked her how many carats it was, "Two-and-a-half," she replied shyly. When we turned to Jason, he pointed out to his watch and said that this was his favourite gift received from his wife, "I have never had a fancy watch till Naomi gifted me this one - a TAG Carrera," he said proudly.

As a young, newly married couple, surely they must have some shared dreams that they wish to fulfil? "We want to open our own restaurant in a place where we can find great produce to use in our cooking." And where would that be? "Probably in the UK but ideally I would like it in Paris," said Naomi, "And I would prefer the south of France, mainly for the quality of food and beverages found there," added Jason.

Well, we hope all their dreams come true and Jason and Naomi have a happy and fruitful marriage. 🍷

A CONSUMMATE *Holiday*

Chef Nicolas Valero tells us about his recent South American voyage and how he enjoyed varied adventures in a single holiday.



Chef Nicolas Valero is the Executive Chef at Media One Hotel in Dubai Media City. Recently, he went on an off-the-beaten-track vacation along with his wife Mariaan. This journey served two purposes, firstly it was a much needed and desired holiday for the couple and secondly, it was also a honeymoon for them, as they had not had one after they got married. So they flew off to Chile and Argentina for a three-week sojourn that took them to many different and challenging landscapes ranging from the Pampa to the Atacama desert to the cities of Santiago and Buenos Aires. When we asked Chef Nicolas, who is French, why he chose to go to South America for his holidays, he replied, "I am from the Basque

// We spent a day horse riding with the gaucho and even stayed in their tent. The climate is so harsh that you can experience four seasons in one day. We used to drink the *mate* (a local drink made of herbs), which would help us stay awake



region and live on the Spanish border. I also have Spanish roots as my great-great-grandmother was from Spain. So I wanted to experience some of the places, which were formerly ruled by Spain. Chile was also celebrating 200 years of independence from Spain. I wanted to go there and also connect with people who had lived under a dictatorship till recently. I was looking for a little bit of inspiration and history. My wife is from South Africa and our holidays are mainly spent either in France or in South Africa, so this was a great change and a totally new experience. We backpacked, had adventure and even slept with the locals in their natural habitat." Chef Nicolas reminisces about the great adventure he had on this trip, "We spent a day horse riding with the gaucho and even stayed in their tent. The climate is so harsh that you can experience four seasons in one day. We used to drink the *mate* (a local drink made of

The Atacama desert is said to be the driest place on earth with a humidity of merely three per cent. The temperature goes from -10 C to 28 C in a single day. Its topography resembles that of the Moon



herbs), which would help us stay awake." The Chef added that food too was prepared in the most primitive way, "They would kill a sheep every night, supplement it with potatoes and the meal would be shared by everyone." Yet another adventure took the Valeros literally to the edge of the world, "We went to Punta Arenas in Chile, which is the southernmost city in the world and is said to be at the edge of the earth." From the edge of the world to an area that resembles the surface of the Moon, the Chef and his wife moved on to the next stage of their multi-faceted journey, "The Atacama desert is said to be the driest place on earth with a humidity of merely three per cent. The temperature goes from -10°C to 28°C in a single day. Its topography resembles that of the Moon. It is so dry there that you have to keep on moisturising your skin so that it doesn't get dry. This is the land of the Mapuche. We also went to the Valle de la Luna in the Atacama desert where we saw the salt lakes and the geysers." From the deserts to the volcanoes, the Valeros did it all, "Yes, we even went to the Licancabur volcano on the southernmost part of the border between Chile and Bolivia." In Chile the Valeros enjoyed being close to nature and delved in adventurous pursuits

while their visit to Buenos Aires was more urban, "We went to watch the tango dancers and were amazed by their grace and agility." Surely as a chef, Nicolas must have tried out the cuisine too? "Yes but at most places in Buenos Aires it was mainly grilled meat cooked on the *parrilla*. So the cooking techniques used are very limited." From the Pampa to the desert to volcanoes to the cities of Santiago and Buenos Aires; from sleeping in tents to horse riding to watching the tango - the Valeros surely had what amounted to a consummate holiday and a most memorable honeymoon. 🍷

GORGEOUS Geoff!

Geoffrey Wangai is energetic, attractive and enthusiastic. Read more about this strapping young chef and his trendy lifestyle...



Name: Geoffrey Wangai
Position: Commis one
Hotel: Media One Hotel
Age: 26 years
Nationality: Kenyan
Height: 180cm
Waist: 33 inches
Your favourite holiday destination: Home - Kenya, now that I live in Dubai.

Your favourite pastime: Watching movies. I like horror ones - SAW 7 was the last movie I watched.
Your favourite sport: Basketball
Your kind of music: Reggae, soul, genge, rap and some hip-hop
Status - married /single/attached: Attached

Tell us a bit about your partner:
Her name is Caroline and she is cute and humble but also loving and outgoing. She lives in Djibouti at the moment.
Any famous personality whom you would like to romance if you were given the opportunity to do so: Missy Elliott and Eve
What do you like about them?
Love their dance moves and their character - what you see is what you get... they also have a sense of fun

With whom do you dream of being marooned on a paradise island?
Only my girl - Caroline
You specialise in which cuisine:
Now Mediterranean at The MED at Media One. I used to specialise in seafood and grills in my last position
If you wish to woo someone, would you do so by cooking something for her?
It works... so yes!

You've invited your girlfriend for a candle light dinner at home - what will be on the menu?
Besides me? Seriously she really likes pasta so it would be part of the menu. I would prepare a farmer's soup to start, blended with cream to make it rich and warming.
This would be followed by pasta with a vegetable and tomato-based sauce.
Dessert will be homemade strawberry and coffee ice creams with some fresh fruit.
Simple and great sharing food!
If you want to take your woman out for dinner, where would you take her?
In Dubai - Hunters Bar & Grill at The Westin



What, according to you, is the best gift to give to a woman: 100% of yourself and honesty!
Material things are not so important but flowers, jewellery and cuddly toys always work.
Favourite fragrance for yourself:
Police or Dunhill Red
Favourite fragrance for her:
Chic - Carolina Herrera

The most romantic thing you would do for Caroline:
I surprised her on our anniversary. I pretended I had forgotten and she was upset with me. But I had actually hidden presents all around with clues to find the next ones. Once she had found the first one and then the others she was so happy she cried.

Gulf Gourmet



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THE EMIRATES SALON CULINAIRE

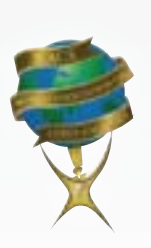
BRIEFS OF THE CLASSES FOR ENTRY

RESUME OF CLASSES FOR ENTRY

Class No.	Class Description
01	Cake Decoration - Practical
02	Wedding Cake Three-Tier
03	Four Plates of Dessert
04	Pastry Showpiece
05	Bread Loaves and Showpiece
06	Friandises Petites Four Pralines Nougatines
07	Chocolate Carving Showpiece
08	Fruit & Vegetable Carving Showpiece
09	Open Showpiece
10	Five-Course Gourmet Dinner Menu
11	Four-Course Vegetarian Menu
12	Tapas, Finger Food and Canapés
13	New Arabian Cuisine
14	An Arabian Feast
15	Individual Ice Carving
16	Ice Carving Team Event
17	Practical Fruit & Vegetable Carving
18	Dressed Lamb - Practical Butchery
19	Arabic Mezzeh - Practical Cookery
20	Fish & Seafood - Practical Cookery
21	Beef - Practical Cookery
22	Poultry- Practical Cookery



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PRACTICAL PASTRY

- Class 01: Cake Decoration - Practical**
- Decorate a single finished cake of the competitor's choice.
 - Two-and-a-half-hours duration.
 - All decorating ingredients must be edible and mixed on the spot.
 - No pre-modelled garnish permitted.
 - Chocolate and royal icing can be pre-prepared to the basic level, e.g.. tempered chocolate can be brought.
 - Competitors must provide all ingredients including cake base (Min. 30x30cm) , utensils, and small equipment required.
 - A standard buffet table is provided for each competitor
 - Water, electricity and refrigeration might not be available.
 - All cakes will be displayed until the end of the Salon and will be disposed of by the organizer.
 - The cake will be tasted as part of judging.
 - The Judges will cut the cake.

PASTRY DISPLAYS

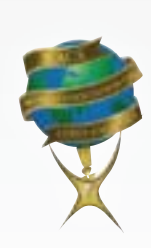
- Class 02: Three-Tier Wedding Cake**
- All decorations must be edible and made entirely by hand.
 - Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
 - Fine, food-quality wiring is allowed for the construction of flowers and the like, but must be properly wrapped and/or covered with flower tape or paste.
 - Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
 - The bottom layer of the cake must be edible.
 - Inedible blanks may be used for the two top layers.
 - Typewritten description and recipes are required.
 - Maximum area w60 cm x d75 cm. Maximum allowable total height (including socle or platforms) is 75cm.

- Class 03: Four Plates of Dessert**
- Prepare four different desserts, each for one person..
 - Each dessert presented singly on an appropriated plate.
 - Presentation to include a minimum of one hot dessert (presented cold).
 - Typewritten description and recipes are required.
 - Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
 - Maximum area w90 cm x d75 cm.

- Class 04: Pastry Showpiece**
- Freestyle display.
 - Edible media, marzipan, pastillage, sugar, pulled-sugar, croquant, etc., may be used, singly or in mixed media.
 - Written description required.
 - Maximum area w90 x d75cm.
 - Exhibit can be no more than 90cm. in height including base or socle where used.



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Class 05: Bread Loaves and Showpiece

- 1. Prepare and present: four types of breads (competitor's choice) and four types of breakfast pastry.
- 2. Bread is to be displayed with a bread showpiece.
- 3. The showpiece will be included in the judging criteria.
- 4. Doughs prepared and breads baked at place of work and brought to the competition for judging.
- 5. Tasting will be part of the judging criteria.
- 6. Typewritten recipes are required.
- 7. Maximum area w90 x d75cm.

Class 06: Friandises Petites Four Pralines Nougatines

- 1. Five varieties.
- 2. Six pieces of each variety (30 pieces total).
- 3. Freestyle presentation.
- 4. Required one extra piece of each variety on a separate small platter for judges' tasting.
- 5. Written description mentioning the theme is required.
- 6. Typewritten recipes are required.
- 7. Maximum area w90 cm x d75 cm.

ARTISTIC DISPLAYS

Class 07: Chocolate Carving Showpiece

- 1. Free-style presentation.
- 2. No frames or supports.
- 3. Natural colouring is allowed.
- 4. Minimal glazing is allowed.
- 5. No moulded work.
- 6. Maximum area: w80 cm x d75 cm.
- 7. Exhibit can be no more than 75cm in height including base or socle where used.

Class 08: Fruit & Vegetable Carving Showpiece

- 1. Freestyle presentation.
- 2. Light framing is allowed, but the construction of the piece must not depend upon it.
- 3. Maximum area w60 cm x d75 cm.
- 4. Exhibit can be no more than 55 cm in height including base or socle where used.

Class 09: Open Showpiece

- 1. Freestyle presentation.
- 2. Only showpieces made of edible food material will be accepted for adjudication.
- 3. Maximum area w90 cm x d75 cm.
- 4. Exhibit can be no more than 75 cm. in height including base or socle where used.

GASTRONOMIC CREATIONS

Class 10: Five-Course Gourmet Dinner Menu

- 1. Present a plated five-course gourmet meal for one person



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- 2. The meal to consist of:
 - A cold appetiser,
 - A soup,
 - A hot appetiser,
 - A main course with its garnish
 - A dessert.
- 3. Hot food presented cold on appropriate plates.
- 4. Food coated with aspic or clear gelatin for preservation.
- 5. Total food weight of the 5 plates should be 600/700 gms.
- 6. Typewritten description and typed recipes required.
- 7. Maximum area w90 cm x d75 cm.

Class 11: Four-Course Vegetarian Menu

- 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. Eggs and dairy products are allowed.
- 7. Total food weight of the four plates should be 600/700 gms.
- 8. Typewritten descriptions and recipes required.
- 9. Maximum area w75cm x d75cm.

Class 12: Presentation of Tapas, Finger Food and Canapés

- 1. Produce eight varieties.
- 2. Six pieces of each variety (total 48 pieces).
- 3. Four hot varieties.
- 4. Four cold varieties.
- 5. Hot food presented cold
- 6. Food coated with aspic or clear gelatin for preservation
- 7. Presentation on suitable plate/s or platter/s or receptacles.
- 8. Eight pieces should correspond to one portion.
- 9. Name and ingredient list (typed) of each variety required.
- 10. Maximum area 60cm x 80 cm.

Class 13: New Arabian Cuisine

- 1. Present a plated five-course gourmet menu for one person.
- 2. Free style presentation with an Arabian theme.
- 3. To be prepared in advance, and presented cold on appropriate plates.
- 4. Food coated with aspic or clear gelatin for preservation.
- 5. Menu to be based on ingredients found in the Arabian Gulf and the Middle East



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- 6. Dishes are to have an ethnic touch and to be presented in an up-to-date setting and decoration.
- 7. The meal to comprise:
 - A cold appetiser
 - A soup
 - A hot appetiser
 - A main-course with appropriate garnish
 - A dessert.
- 8. Total food weight for the entire menu should be 600/700 gms.
- 9. Typewritten description and recipes are required.
- 10. Maximum area 90w cm x 75d cm.

Class 14: An Arabian Feast

- 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 chicken main course (Emirati Cuisine).
- 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.



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- 3. P120 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

- 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

- 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.
- 2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
- 3. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
- 4. Organisers will supply the dressed lamb for this class.
- 5. Each competitor will have one banquet table (supplied by the organisers) on which to work.
- 6. No power tools permitted.
- 7. 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
- 8. Time allowed: two hours.
- 9. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
- 10. 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 Loin – eye.
 - 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.



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NOTES ON THE PRACTICAL COOKERY CLASSES

These notes pertain to all practical cookery classes. They should be read in combination with the brief of the class entered. Due to the fact that only one hour is given to complete the competition; competitors are allowed to bring with them an extensive mise-en-place. However, there are restrictions on how much pre-preparation the judges will tolerate. In all cases, the preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

- 1. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
- 2. All dishes are to be served in a style equal to today's modern presentation trends.
- 3. Portion sizes must correspond to a three-course restaurant meal.
- 4. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
- 5. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
- 6. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline (www.wacs2000.org).
- 7. Competitors are to provide their own pots, pans, tools and utensils.
- 8. All brought appliances and utensils will be checked for suitability.
- 9. The following types of pre-preparation can be made for the practical classes:
 - Vegetables/fungi/fruits; washed & peeled – but not cut up or shaped.
 - Potatoes washed and peeled – but not cut up or shaped.
 - Onions peeled but not cut up
 - Basic dough can be pre-prepared.
 - Basic stocks can be pre-prepared.
 - Basic ingredients may be pre-weighed or measured out ready for use.
 - Fish may be scaled and filleted and the bones cut up.
 - Meat may be de-boned and the bones cut up.
- 10. No pre-cooking, poaching etc. is allowed.
- 11. No ready-made products are allowed.
- 12. If a farce is to be used for stuffing, filling, etc., at least one of the four portions must be prepared in front of the judges to show the competitor's skill
- 13. 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.
- 14. Two copies of the recipes typewritten are always required.
- 15. Submit one copy of the recipe/s to the clerk when registering.
- 16. Submit one copy of the recipe to the duty marshal at the cooking station.

PRACTICAL COOKERY

Class 19: Mezzeh – Practical Cookery

- 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:



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

Class 20: Fish & Seafood - Practical Cookery

- 1. Time allowed 60 minutes
- 2. Prepare and present four identical main courses using fish/shellfish as the main protein item.
- 3. Present the main courses on individual plates with appropriate garnish and accoutrements.
- 4. Typewritten recipes are required.

Class 21: Beef - Practical Cookery

- 1. Time allowed 60 minutes
- 2. Prepare and present four identical main courses using beef as the main protein item.
- 3. Present the main courses on individual plates with appropriate garnish and accoutrements.
- 4. Typewritten recipes are required.

Class 22: Poultry – Practical Cookery

- 1. Time allowed 60 minutes
- 2. Prepare and present four identical main courses using an item of poultry (quail, goose, duck, chicken, turkey, etc.) as the main protein item.
- 3. Present the main courses on individual plates with appropriate garnish and accoutrements.
- 4. Typewritten recipes are required.



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RULES AND REGULATIONS FOR CULINARY COMPETITIONS

NOTE

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

PARTICIPATION

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

COMPETITION ENTRY

10. Please note that there are different forms for different types of entry; ensure that the correct form is being used.
11. Complete the entry-form according to the instructions on the form.
12. Completed photocopies of the entry-form are acceptable.
13. Submit the completed form to the organisers along with the requisite fee.
14. Fees must be submitted along with completed entry forms.
15. Fees are payable to:
 - Account Name: JHFT;
 - Bank: HSBC Bank Middle East – Dubai (UAE)
 - Account No. 021 - 092499 - 002
 - SWIFT Code: BBMEAED
16. Entries are accepted strictly on a first-paid, first-accepted basis
17. No entry is accepted until the appropriate fee has been received.
18. Entry Fees are non-refundable.

CERTIFICATES AND LETTERS OF PARTICIPATION

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



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HYGIENE

21. Bad hygiene practice will result in disqualification.
22. A professional food-safety company has been engaged to oversee all aspects of hygiene practice at the competition.
23. It is quite possible that Dubai Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit.
24. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete

THE SECRETARIAT

25. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the competition.
26. The competition is governed by and construed according to the rules of the organisers.
27. The organisers have sole authority to adjudicate on any matters pertaining to the competition.
28. Entrants' acceptances of participation in the competition are construed as confirmation of their undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of the Emirates Salon Culinaire.
29. The address of the ECG for all correspondence and inquiries referencing culinary competitions is: The Emirates Culinary Guild, PO Box 71963 Dubai, United Arab Emirates.
Tel: + (9714) 3403128. Fax :+(9714) 3473742. Email: theguild@emirates.net.ae

COMPETITORS AND HELPERS

30. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor within the preparation area.
31. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
32. A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
33. Competitors that are incorrectly dressed at a competition will not have their exhibits judged.
34. Helpers that are incorrectly dressed will not be admitted to the exhibition.
35. Logos, marks and identifying colours provided by the organisers must be worn by competitor throughout the competition in the position indicated to them by the organisers at the time of registration.
36. Logos, marks and identifying colours provided by the organisers must be worn by helpers throughout the competition in the position indicated to them by the organisers at the time of registration.
37. A competitor entered in a practical competition must register at least thirty minutes before the commencement of the competition otherwise the competition slot will be given to a waitlisted competitor.
38. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.
39. Competitors and helpers are forbidden from approaching or speaking with or at a judge without the express permission of the organisers.

EXHIBITS

40. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.



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

COMPETITION MARSHALS

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

AWARDS

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

COPYRIGHT

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



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DISCLAIMER

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

QUERIES

68. All queries must be submitted by email to: theguild@eim.ae. The question and answer to each query will be broadcast to all entrants.

ADDENDUM – THE EMIRATES SALON CULINAIRE 2011

VENUE & ENTRY FEES

1. The Emirates Salon Culinaire will be held during the Gulf Food Hotel and Equipment Exhibition from February 27th to March 2nd 2011
2. The venue is Zabeel Hall 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 2011 AED:500/- per person
 - ii. Best Pastry Chef – The Emirates Salon Culinaire- Dubai 2011 AED:400/- per person
 - iii. Best Artist – The Emirates Salon Culinaire- Dubai 2011 AED:500/- per person
 - iv. Best Arab National – The Emirates Salon Culinaire- Dubai 2011 AED:300/- per person

CLOSING DATE

5. Closing date for entries is February 1st 2011. However, practical cookery classes are normally 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.

The required classes are:

Best Cuisinier:

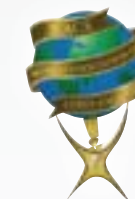
- i. Class #10. Five-Course Dinner Menu
- ii. Class # 21. Australian Beef Practical Cookery

Then any and only one of:

- i. Class # 20. Fish & Seafood Practical Cookery
- ii. Class # 22. Poultry Practical Cookery



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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.

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.

Best Arab National:

- i. Class #13. New Arabian Cuisine
- ii. Class # 14. An Arabian Feast
- iii. Class # 19. Arabic Mezzeh Practical Cookery

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



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JUDGING AND THE AWARDS SYSTEM

A team of WACS (The World Association of Chef's Societies) approved international Judges will adjudicate at all classes of the competition: using WACS-approved methods, criteria and documents 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 Culinare

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 Culinare

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



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Alfred Vaz, S. Chandrasekhar and C. B. Shankar, AL Seer Group, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



Al Seer is the leader in FMCG distribution in the Lower Gulf. In existence since 1969, Al Seer has been associated with the growth of some of the biggest brands in the business. Kraft, Fonterra, India Gate, United Biscuits, Hindustan Unilever, Heinz, Mazola, Ferrero, Reckitt Benckiser, Glaxo Smith Kline, Colgate Palmolive, and Kimberly-Clark are just a few of our partners. In addition Al Seer also has wide range of Frozen products which include Meat, Poultry, Frozen Vegetables etc.

Al Seer currently works with a large number of

hotels and restaurants to fulfill their needs in both the food and non-food categories.

Some of Al Seer's unique strengths include:

- A team of top-notch professionals with extensive experience in the Food Service arena who can cater to individual needs in an efficient and cost effective way.
- Consolidation of products from across the globe.
- A wide assortment of products to make Al Seer a one stop source for most requirements
- A state of the art warehousing facility (HACCP certified), backed by an extensive logistics setup, ensures the best quality of product delivered in a timely manner.

Al Seer channel specialists are happy to help address all type of requirements across the UAE, with a custom made solution.



Le Roi Basilio, Rajesh Kumar and Thomas Das, FANTCO, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



Faisal Al Nusif Trading Co. L.L.C, (FANTCO) was incorporated in 1996 in Dubai, with an objective to Import Export & Distribution of food and non food products.

The Managing Director H.E. Faisal Abdul Latif Al Nusif, a Kuwaiti National, is the Vice Chairman of Kuwait Sheraton Hotel and an Ex-director of RAK Bank, UAE. The Local Sponsor, Lt. Col. Saeed Mohamed Saeed Al Jarwan, is in Dubai Government Service. FANTCO is a one stop shop Food Service Solution provider, primarily sourcing premium US Beef (several programs and grades), portion control steaks, premium veal cuts from Holland (both milk fed and rose), frying solutions, sea food, sauces and condiments and other quality products used in the HORECA business.

Our team are committed to giving our customers the very best in terms of service, and uncompromising

quality. We offer a cost effective tailor made food service solution depending on your needs or menu requirements thus enabling you to take care of your business and to delight each of your guests with an excellent dining experience.

The company is also engaged in offering logistic solutions for all of the major US Chain restaurants offering specialized restaurant products and solutions whether it be portion control products, sauces and marinades or any other product. Give us a call if you need a very specific product and we will source it for you!

FANTCO is a HACCP certified company which has its own storage facility for Frozen, Chilled and Dry products with an around the clock delivery service. FANTCO is in the business of building bridges and relationships and that will always be the heart of our business in the truest sense. So we'll keep working on building strong relationships sourcing and providing you with great food from all over the world.

We never compete on price, only on value. Our customers understand value above price. You can reach us on +9714 3390919 or Contact Rajesh on + 971 50 5595098 (rajesh@fantco.net) or Le Roi on +97150 4828942 (leroi@fantco.net). We MEAT your needs! Call FANTCO – THE GOOD FOOD PEOPLE!



Maher Nassar and Antoine Abdel Sater from Boecker receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild



Boecker Public Health, the region's largest Pest Management, Food Safety and Professional Disinfecting services, provides World Class services for the most demanding commercial, food service and residential sectors. With its ISO9001:2000 certification, and its EPA approved products that are all licensed by local authorities, Boecker has been positioned as a renowned leader in the field of public health with a well founded expansion in the Middle East region and West Africa. Boecker is committed to provide high quality Pest Management Services for Residential and Commercial Customers, serving the most vital sectors of the economy. Boecker's Pest Management Programs are Innovative, Safe and Highly Effective. Boecker Food Safety provides:

- Food hygiene training recognized by the leading regulatory bodies worldwide.
- Professional consultancy to build safe food systems like the GCP (Good Catering

Practices), HACCP (Hazard Analysis & Critical Control Point) and ISO22000. Designed closely with regional laws and requirements, our services provide all food handlers with the required food-safety knowledge, working systems and certification. Boecker offers the Microbe Control System - Microbecs™ to safely and effectively eliminate all microorganisms and provide a long term sanitized environment for working and living. Boecker's Affiliations

- Boecker is an ISO9001:2000 certified company and an innovator in Quality Standards.
- Boecker is an active member of:
 - * The National Pest Management Association - NPMA, USA
 - * The British Pest Control Association - BPCA, UK
 - * The Royal Society of Public Health - RSPH, UK (Corporate Member)
 - * The Society of Food Hygiene Technology - SOFHT, UK
 - * The International Food Protection Association - IFPA, USA
 - * The Chartered Institute of Environmental Health - CIEH, UK
 - * The International Food Safety Executives Association - IFSEA, USA



THE EMIRATES CULINARY GUILD



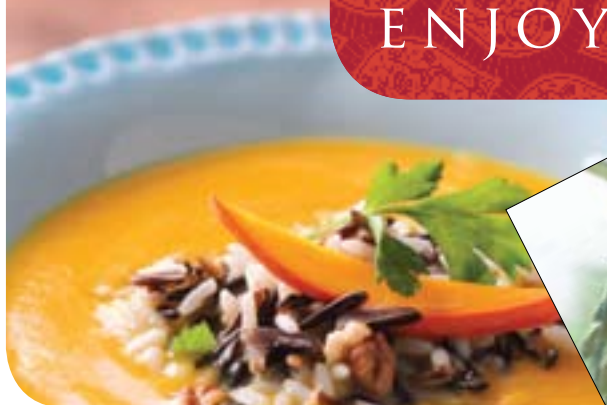
APPLICATION FOR MEMBERSHIP

Date of Application: <input type="text"/>		
Family Name: (Mr./Ms./Mrs.)		
First Name/s:		
Nationality:	Civil Status:	Date of Birth: dd/mm/yy
Name of Employer:	Address in Home Country:	
Work Address:	Tel:	
Web Address:	Email:	
Telephone Office:	Professional Title:	
Fax Office:	Type of Membership Required: (Please tick one)	
Tel. Home:	Corporate <input type="checkbox"/> Senior <input type="checkbox"/> Junior <input type="checkbox"/>	
Fax Home:		
Email:		
Declaration to be Signed by all Applicants		
I wish to join the Emirates Culinary Guild. I have read the ECG Constitution and By-laws. I agree to be bound by the requirements of the constitution. If elected, I promise to support the Guild and its endeavors, to the best of my abilities.		
Signed:.....		
Proposed By:	Sig:.....	
Seconded By:	Sig:.....	
FOR OFFICIAL USE ONLY		
Remarks:		
Payment received?		
Certificate Given.	Pin Given.	Medal & Collar Given
Approved	Approved	
President.....	Chairman.....	
Fees:		
Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation). Dhs: 350/= joining Includes certificate; member-pin, member medal and ECG ceremonial collar.		
Dhs: 150/= per year thereafter.		
Junior Members: Chef de partie or below Dhs: 50/= membership valid for duration of member's stay in UAE. Includes member-pin and certificate.		



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