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THE DEFINITIVE GUIDE FOR CHEFS
volume 8, issue 5

BURJUMAN RULES

Exclusive listing of the rules and regulations for the BurJuman Young Chef Contest

HIGH TEA

Full coverage of the Dilmah High Tea contest in the UAE

Driving Excellence

In conversation with Mark Patten, Vice President Culinary for Atlantis, The Palm



CHEF OF THE MONTH

Executive Chef Rajesh Devadas of the D'Club talks about healthy cooking and more



KIWI WONDER

Anna Jentgen of the Emirates Academy wins Taste New Zealand



NESTLE CONTEST

Bonnington ups the ante at the Nestle young chefs contest



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Dear fellow chefs, ladies and gentlemen,

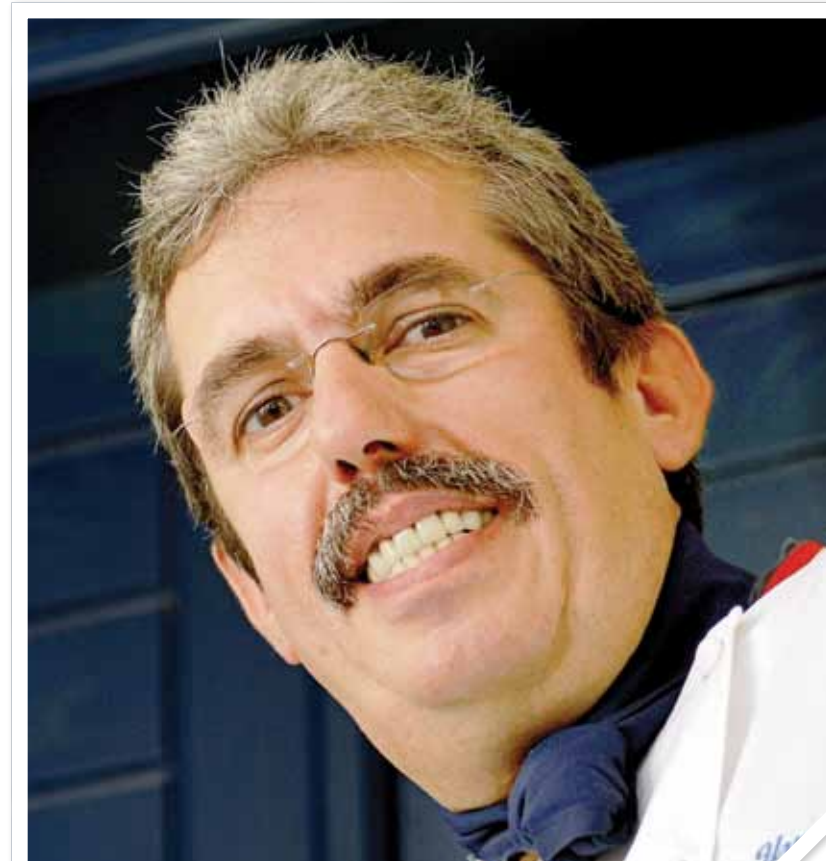
Welcome to the latest edition of Gulf Gourmet. May is going to be a busy month for us. Our competitors for the Middle East Africa WACS semi-finals go to Namibia on the 13th. The team led by Chef K.A.C. Prasad includes Chef Juraj Kalna for WACS Global Chef, Chef Achala Weerasinghe for Global Pastry Chef and Chef Rahil Rathod for the Hans Bueschkens. We wish them the very best against the strong competition from our region. The winners from Namibia will represent our region in 2014 for the finals at the WACS Congress in Norway.

This year's BurJuman Young Chef Competition includes new classes, namely the two HUG Pastry Shell classes – one for Chefs and one for Pastry Chefs – and two Chef Tech classes. All four classes offer great prizes for the winners. The registration for all categories is filling up and it is confirmed that Chef Norbert Girmth will head the team of 10 judges. We are still looking for a few volunteer marshals to support us from May 19-25.

We had three very successful competitions last month. The Dilmah High Tea Competition was a great success with 10 teams each in Dubai and Abu Dhabi. A big thank you to Dilmah for bringing the great event to us along with our respected friend Dernd Uver as their Global Judge.

Then the Taste of New Zealand brought great products from New Zealand to our kitchens, some excellent seafood, lamb, beef, honey, pastry products, dairy by Fonterra and even ice cream. We had 2 great events, first the Canapés Event and Miele Showroom and the final at the Emirates Academy. Again the 10 finalists produced great dishes.

It was a very difficult task for Judges, which the result shows. Well done to everyone involved and big thank you to His Excellency Steve Jones – Consul General and Trade Commissioner of New Zealand and his team for all the support.



Our third competition in April was Sustainable Local Fish Competition in Umm Sequim Park. The event was part of the opening day of Dubai's Marine and Heritage Festival; we had 25 teams, preparing fish dishes in many different cuisines from traditional Emirati to fusion and modern Western. Mabrouk to all participating teams.

I have great news for November; the team is working on a fantastic new competition together with the Zabeel Hospitality Team the organizer of the event. We will update you soon.

Please do not miss the company profile

of our corporate members, the long-time supporters who have renewed their membership, as well the new ones. We really do appreciate your support. Also, do look at the Friends of the Guild pages to check all our supporters.

And finally, a big thank you to Chef Youssef and the team from Taj Deira for hosting the April meeting.

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

ggcontents

09 >> **Editor's Note**
Our Editor talks about the month gone by and the issue at hand

10 >> **Friends of the Guild**
Brands that support the Emirates Culinary Guild

16 >> **News Bites**
A quick round-up of what's happening in the Chef community

18 >> **Nestle Contest**
Bonnington JLT ups the ante at the Young Chefs Contest by Nestle

22 >> **Cover Story**
In conversation with **Mark Patten**, Vice President Culinary at Atlantis, The Palm

30 >> **Chef of the Month**
Executive Chef **Rajesh Devadas** of the D'Club is our Chef of the month

53 >>



Dubai World Hospitality Championship

16-18 November 2013, Dubai World Trade Centre

Come November, and Dubai will bear witness to the birth of the most prestigious culinary event called the 'Dubai World Hospitality Championship'.

The larger-than-life event will be held between 16-18 November 2013 at the Dubai World Trade Centre. Organised by **Zabeel Hospitality**, the event is supported by the **World Association of Chefs Societies** and the **Emirates Culinary Guild**.

34 >>	Social Media Superstar Our first tribute to the scores of fan that have likes our Facebook page	51 >>	Salon Insight A collage of the moments captured at Salon Culinaire and the winners from the event
36 >>	New Judges Images from the recently concluded judges training in the UAE	57 >>	New Members Meet the month's new/renewed members of the Guild
38 >>	Events Moments captured at recent events that involve UAE's Chefs	62 >>	Member Directory A listing of all leading food and kitchen supplies companies for this region
46 >>	BurJuman rules Full listing of the rules and regulations for the BurJuman Young Chef Contest	65 >>	Big Daddy's Kitchen A monthly column with culinary attitude from our resident Big Daddy



65 >>



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editor'snote

email editor@gulfgourmet.net

There could not have been two back to back cover stories with a starker contrast. Following our April issue which featured a culinary star from Atlantis, The Palm on the cover page, this month too we feature an exceptional culinary persona, again from Atlantis, The Palm on our cover page. The stark contrast lies in their designations.



April featured Bholanath Pandey, a Commis II working in a banquet whereas May features Mark Patten, the resort property's Vice President Culinary. Both are poles apart with the only common thread between them being the drive to excel as a Chef. While Pandey took his first big step by winning the Junior Chef of the Year title at Salon Culinare, Chef Patten has reached a stage in his career that most Executive Chefs only dream of. Read all about his remarkable journey in this issue.

Also featured is Chef Rajesh Devadas from the D'Club, who is our Nonions Chef of the Month. He shares with us the recipe to a delectable Malvani dish as we talk about the importance of giving health the same priority as taste and presentation when it comes to cooking.

The Nestle Young Chefs Challenge continues this month with two dynamic Chefs from Bonnington Hotel vying for the top prize. Their creations continue to raise the bar of this competition.

The rules and regulations for the BurJuman Young Chef Competition taking place this month is exclusively listed in this issue. Don't miss it. And to the young boys and girls participating in the competition, we wish you the very best.

Some of our posts for professional chefs on our Facebook page have been viewed by over 5,000 unique visitors! To keep the momentum going, starting this month we will have a 'Social Media Superstar' section in the magazine featuring one lucky person who has liked us on Facebook. You could be next, so watch out.

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

Aquin George
Editor

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friends of the guild



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newsbites

Turkish Airlines introduces Flying Chef Service on all Dubai flights



Turkish Airlines, the national carrier of Turkey, has complemented its award-winning on-board service with the introduction of the 'Flying Chef Service' for business class travellers on flights from Dubai, starting May 2013.

Dubai is the first destination in the Middle East for the 'Flying Chef' concept which was launched in 2010 in a joint venture with Turkish DO&CO, the airline's world-renowned gourmet inflight catering service and winner of 'World's Best Economy Class On-board Catering.'

Business class travellers on Dubai routes can experience culinary delights as Flying Chefs work alongside cabin crew to serve a weekly menu of the finest international and Turkish inspired cuisine. Dishes are prepared using fresh ingredients and chefs are trained specifically to work in the limited gallery space. Travellers can also request bespoke twists on the menus.

Abidos Hotels Targets 20 Hotels by 2017

Rolling out its aggressive expansion strategy at Arabian Travel Market, Abidos Hotels unveiled plans to have 20 hotels by 2017. Making the announcement, Mina Habib, Vice President, Abidos Hotels, said, "The region's hotel industry has shown amazing recovery over the last two years and looks extremely buoyant. It is the right time to capitalise on the tremendous demand for quality hotels in not just UAE but across the Middle East. We have the necessary resources and network to expand and grow our portfolio and are eager to be a top player in the local hospitality sector."

Abidos Hotels announced its first property in December 2012 with the launch of Abidos Hotel Apartment – Dubailand. The brand has been extremely well-received by both travellers and developers. "We are witnessing massive interest from the industry and expect to sign up four to five projects before the end of the year including a 900-unit property in Dubailand that is currently under negotiation."



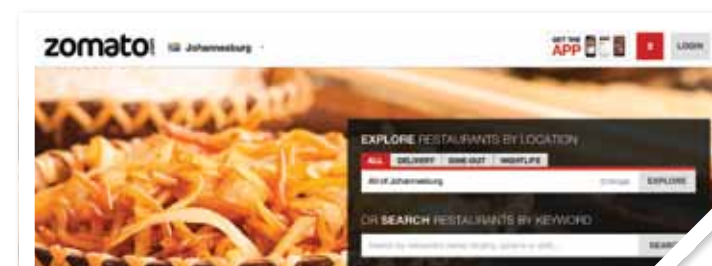
Grand Millennium Dubai bags top honour at World Travel Awards

Grand Millennium Dubai walked away with the prestigious 2013 Dubai's Leading Luxury City Hotel award at the glittering World Travel Awards ceremony.



The jubilant Grand Millennium Dubai team was led by General Manager Peter Mansourian, who said "We strive to offer our customers a memorable experience, and this accolade is evidence that our hard work is translating into success. It is an enormous honour and we are truly grateful to World Travel Awards for this wonderful recognition. We also appreciate the support of all our loyal customers who were the real force behind this exceptional achievement."

World Travel Awards serves to acknowledge, reward and celebrate excellence across all sectors of the global travel and tourism industry and is considered to be the 'Oscars' of the travel industry. Grand Millennium Dubai was pitched against some of the very best hotels from the Middle East in their run to victory.



Zomato enters South African market with Johannesburg

Zomato, the world's fastest growing online restaurant and nightlife guide, has made its way to South Africa, launching its Johannesburg section. Covering over 2000 restaurants in Johannesburg, Zomato is available both on the web and on their free mobile apps for BlackBerry, iOS and Android. Zomato.com provides in-depth information on over 2,000 restaurants in Johannesburg, making it the most extensive restaurant discovery platform in the region for anyone looking to dine out, get food delivered or order take-away. Zomato's strength is the information it provides on the restaurants, such as scanned menus, photos, mapped coordinates, and user reviews. On mobile, Zomato's location-aware applications suggest the best restaurants around the user's location.

To be featured in this section, email your Chef-related news or information relevant to those working in a professional kitchen to editor@gulfgourmet.net



Asparagus Season at Brunello

Enjoy asparagus season with a May menu inspired by the market's freshest ingredients (May 1st – 14th).

Kempinski Hotel and Residence Palm Jumeirah are inviting guests to try a seasonal asparagus menu, specially put together by Brunello with Culinary Director Deff Haupt, who was born and raised in Mainz, Germany (farming area for vegetables, especially asparagus). The menu really shows off how good asparagus can be when cooked by the right hands.

The choices for the two-week asparagus promotion are light, fresh, crisp and delicious. If anyone is eager to try seasonal cuisine, asparagus is the produce du jour.

ASPARAGUS MENU

Ceviche

Sea Bass | Green Apple | Green Asparagus | Spring Carrot Oil

Purple and Orange

Purple Asparagus | Navel Orange Confit | Foie Gras | Warm Anise Foam

Ro. Asparagus

Fine Asparagus | Oyster Mushrooms | Comte

Lobster

Ricotta Gnocchi | Green Asparagus Puree | Vanilla

Cheeky Asparagus

Beef Cheek | White Asparagus | White Truffle

Fresh Asparagus

Chocolate Sponge | Green Asparagus | Caramel | Butter Crumble | Passion Fruit

Bonnington JLT ups the ante

The two young Chefs from Bonnington used the basket of Nestle's products to great use as they have been using most of these products in their day to day work. Their delectable recipes and great presentation are a must try for other young professional chefs.

Here's a brief look into the two great participants from Team Bonnington JLT:

Ajesh P. Gopi

Indian-born Chef Ajesh loves to create dishes his own way and enjoys fashioning a fusion of flavours. For example, for this contest he used the Nestle curry powder with good effect for his beef tenderloin dish as seasoning.

The beauty of having Chef Ajesh on the team is his ability to work under any environment using whatever ingredients you throw his way. "You put me in an elite fine-dining restaurant or in a shawarma joint, I will make sure the customer leaves happy," he says.

As a young boy, Chef Ajesh grew up the hard way working with his dad who owned a catering business. "As a kid I would wake up at 4am to help my dad before going to school. I studied professional cooking to hone my skills. Hard work and persistence has allowed me to get to the position of Sous Chef at such a young age."

The enterprising young Chef is also good with carvings and has showcased his carving skills at Salon Culinaire in the past and has also won the Hygiene Chef of the Year in 2010.

Prior to Bonnington he has worked at Emirates Flight Catering, Bin Hendi Hospitality and Raffles Dubai.



Ajesh P. Gopi



Indika Wickramathunga

Indika Wickramathunga

Chef Indika Wickramathunga is the young Pastry Chef at Bonnington JLT and chose his specialisation to avoid the greasy pots and pans in the hot kitchen. The Sri Lankan born Chef's parents are doctors and his childhood passion was boxing. At age 17, following his hotel schooling, he became the youngest Commis in his hotel and has never looked back since.

He arrived in the UAE to be part of

Hilton Jumeirah and then moved to JAL Fujairah before moving to Bonnington JLT. Over the past five years, Chef Indika has been a regular at the Salon Culinaire and has many merits and medals to show for it.

Talking about the contest he says, "The coconut milk powder from Nestle is a great product and I have always enjoyed using it. However, I was quite pleased to see the Kit Kat mix which is a first for me."





BEEF TENDERLOIN WITH GALLET POTATO, CONFIT TOMATOES, ROASTED CEPES, BABY ONIONS, GLAZED LEEKS, BONE MARROW CRUST AND JUS

INGREDIENTS

Beef Tenderloin	200 gms
Thyme Leaves	5 gms
Curry Powder (Nestle Maggie)	54 gms
Maldon salt	5 gms
Salt	20 gms
Black pepper powder	2 gms
White pepper powder	2 gms
Garlic	30gms
(Mashed Potato Nestle Maggie)	20 gms
Brown Onion	150 gms
Baby Pearl Onion	30 gms
Ceps Mushroom	30 gms
Baby leeks	30 gms
Beef bone marrow	50 gms

Fresh Bread crumbs	50 gms
Demi glaze (Nestle Maggie)	50 ml
Potatoes	50 gms
Milk long life	150 ml
Parsley English	10 gms
Pea snow shoots	2 gms

METHOD

- Wash, peel and shape the potato into round face.
- Slice them very thin, marinate with clarified butter, picked thyme leaves, salt and white pepper.
- Cook onion slowly with the butter with thyme, brown sugar and finish with seasoning.
- Arrange a layer of potato on a grease proof paper.
- Stuff the onion and cover with other slices and roast in the oven at 160*c for 16 minutes.

Confit Tomatoes

- Cook tomatoes slowly in the clarified butter.
- Marinate Ceps mushrooms with the thyme leaves, confit shallots, olive oil, salt and pepper (set aside)

Bone Marrow Crust

- Prepare and season bone marrow, mix with fresh bread crumbs and roast in the oven at 180 °C for 8 - 12 minutes.

Potato Tuille

- Heat up milk. Add butter and potato powder and butter into the milk and stir well to make smooth batter, spread over a silicon sheet. Cook in the oven @ 180 °C for 8-12mins.

PINACOLADA CHEESE CAKE COCONUT CRUST

INGREDIENTS

Cheese cake

225gm	Philadelphia cream cheese
75gm	Sugar
1 pc	Egg yolk
4gm	Gelatine
120 ml	whipped cream
75 gm	Nestle Coconut Milk Powder
Poached Pineapple	
Fresh pineapple cubes	
Caster sugar	
Saffron	
Fresh Pineapple Juice	
Vanilla Pod	

Smarties Gnache

100 gm	Nestle Smarties Sieved Powder
100 gm	Nestle Kit Kat Sieved Powder
100 gm	Milk Couverture
200 gm	Cooking Cream

Biscuit Base

50 gm	Nestle Kit Kat Crushed
50 gm	Nestle Smarties Crushed
50 gm	Biscuit Powder
30 gm	Melted Butter

For Garnish

Fresh Raspberry	
Mint Leaf	
Dehydrator Raspberries	
Kit Kat Crumb	

METHOD

Cheese Cake

- Beat cream with coconut powder and keep in side. Make a Sabayon using egg yolk and sugar in a double boiler. Bloom the gelatin sheet in cold water, melt it and mix with sabayon. Add the cream cheese in to the sabayon mix with a whisk without lumps. Fold the whipped cream in the cream cheese mixer with a spatula. Fill up piping bag 8 mm nozzle for piping the cheese cake mixer.

Poached Pineapple

- Clean Pineapple cut in to 6-7 mm & some 10-20 mm, add little bit pineapple juice, sugar, vanilla pod & saffron Boiled toll cooked. Keep in chiller to cool down.



Biscuits Base

- Mixed all ingredients, using rolling pine sheet biscuits base on baking paper and baked 180 c for 15-20 mints. Keep in side to cool down. Break in to pieces & use.

Smarties Ganache

- Boil cream till 80 c. Pure the cream over couverture drops, smarties, and kit kat powder. Stir until melted. Not adding air into ganache. Keep in chiller till cool down to make qunal.

Driving Excellence

Chef Mark Patten — Vice President Culinary for Atlantis, The Palm — speaks to Aquin George about his journey to the top of the epicurean ladder and reveals the trials and jubilations he has encountered along the way

May 2013 Gulf Gourmet

Take a broader look at the global culinary scene and you will realise that Mark Patten has a niche role to play; a role that only a handful of Chefs on the planet get to perform.

As Vice President Culinary for Atlantis, The Palm, Chef Patten's job is to manage 450 Chefs on a 46 hectare resort property that houses at least 18 crème de la crème restaurants. And this is without counting the smaller food and beverage outlets spread out across the property. He even helps and supports the guys on the service side.

Overseeing the operations of a culinary team that turn out close to 14 thousand meals a day is no mean task. There is continual reviews, checking the temperature on where they are, looking at new developments, new concepts, ensuring that business is heading in the right direction, motivating the team, and looking at new avenues to ensure the whole culinary experience of the Atlantis guest is at another level.

He has to utilise his creativity in menu and programme development based on quality of wholesome ingredients. Patten oversaw the extensive sourcing of produce and suppliers required for the daily covers, including those specific requirements of the three world-renowned chefs that vary from the required seasonal products from Italy for Ronda Locatelli and the fresh seafood from Japan for Nobu.

To get to such a position of power – that requires at the very least passion, persistence, precision and patience – Chef Patten has had to successfully pull off some extraordinary challenges across Asia, The Caribbean and Europe during his days as Executive Chef.

To help our reader get a deeper insight into how he carved a successful career path, we meet Chef Patten at his office. Chef Patten's office, which is a tad larger than what most GMs of 5-star properties



have in the UAE, has all walls decked with awards and images of the people he's worked with and the properties he's worked at. It isn't surprising that most of these people are famous and the properties that he shows off with pride are among the best in the world.

And this is perhaps his biggest secret to being successful.

KEEPING GOOD COMPANY

While passion for food and commitment to quality are a given, it's where you put it to good use that matters. Chef Patten starts off by telling us just that. He says, "In life, you sometimes have to make your own success. To become successful you have to be part of a

successful organisation and surrounded by successful people. You have to have people around you to support you."

Chef Patten realised this at a very young age. He had just finished his apprenticeship and his trade college teacher – Bern Uber, who's retired from the culinary college in Melbourne and now comes to Dubai every year to judge at Salon Culinaire – was his inspiration as a young man. Uber told Patten he had the ability and he challenged his ability. As he worked with him as a student at age 16 he was already proud of what he could do.

"When you have that self-awareness then the rest depends on how you pull yourself in the right direction. You do



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rechecks on your career, you make sure you don't jump from one job to another. You make sure you finish your contracts," says Chef Patten.

"I always tell the young chefs that the people you work with are as important as the place you work at. It is the people you work for that will help you drive and direct where your vision is going to go with your operation. I worked with senior people in my career that stopped me from becoming an average Executive Chef and instead made me a more successful Executive Chef."

DEFINING SUCCESS

So what is success in the eyes of Chef Patten? The man, who was awarded Executive Chef of the Year at the 2007 World Gourmet Summit Awards of Excellence, says, "Success doesn't mean a better pay packet or the awards you win. It means the quality of the operation that you run and the quality of food you serve. These awards you see around here did not come because I was looking for awards but it came because of what the team was delivering to the customer and what I was delivering for my team because it is the team that makes the difference."

"I have worked with some very inspirational people and that has helped me understand that you are only good as your last meal. Make sure that you deliver a great product today and surpass it tomorrow. You only can be successful as you want to be. In this industry you get what you give. Give it 100% you get 100% back. Give just 70% and you get just 70% back."

THE BEGINNING

Chef Patten was just nine when he began getting fascinated by cooking. This was all thanks to his grandparents, who he grew up watching cook with passion and with love despite living in a very harsh place in central Australia.

By 15, he was cooking for a career and has stuck to his Chefs clothes since.

"I find it difficult to wear a jacket or a suit even now because I love my Chefs clothes and love cooking."

He left Australia in 1997 after working his way up from a Commis to a young Chef de Cuisine at Hayman island resort, Australasia's most awarded luxury nature-resort located on the Great Barrier Reef. Chef Patten moved from Australia to London and from there to Cyprus. By the age of 27 he was an Executive Chef and life was far from easy. "In Cyprus I had to manage a team that did not speak English. I had to hire English speaking Chefs from different parts of Cyprus and in less than two years I was speaking the local language fluently."

450

As Vice President Culinary for Atlantis, The Palm, Chef Patten's job is to manage 450 Chefs on a 46 hectare resort property that houses over 20 restaurants

AMERICAS TO ASIA

He then met some Irish businessmen, who were re-developing one of the finest properties in Barbados called Sandy Lane. "I was fortunate enough to be hired as the Culinary Director of the reopening where I spent 4 years. It was a tough assignment." Barbados was a great experience for Chef Patten. From working in multicultural environments in Australia and London, he was now managing single culture staff in Barbados just like in Cyprus."

Here in the Caribbean he found a mentor in Jean Luc Naret, the Managing Director at Sandy Lane, who then went on to become the Director General of Michelin Guide and is a great leader and a great friend. Chef Patten had now mastered the art of managing all kinds of environments while simultaneously managing expectations of both guests and the owners.

Recounting one exceptionally challenging day, he says, "At Sandy Lane we had a chef who was tough to work with and one night the entire team refused to cook with him. This when 100 people were sitting in the restaurant – people paying USD 2,000 a night for their room, USD400-500 for their dinner, ordering expensive bottles that cost USD 10,000 and above. I had to come down and deal with the situation. I had the relationship with the team, which I had built and was able to make them work. So we fixed the problem straight away."

"For someone in the Executive Chef role, along with food our job is also managing personalities. Passionate people are many a time not very self-aware, so they say things and do things without visualising how they are being interpreted by people around them."

After four years in the Caribbean, Chef Patten wanted to move back to a pace which was faster, quality superior, and taking it to the next level. He went to Hong Kong to take over the property that was being rebranded into Intercontinental and he worked with a team of 250 chefs. It was running a big operation.

He later went on to spend three years at the Shangri-la Hotel in Singapore as the Area Executive Chef for South East Asia. Here he was integral to the day-to-day culinary operations for this flagship hotel and responsible for overseeing the two sister properties in Singapore, as well as Penang and Chang-Mai.

In 2007 he was given the opportunity to join the Atlantis team and he has





been here since. "Now as I am getting older, I am more focused on the big picture," he says.

TEAM BUILDING

Chef Patten is extremely hands-on when it comes to team building and talent retention. The Atlantis has put together a 12-week culinary development programme for its young chefs. In addition to imparting culinary knowledge it also grooms them for the next step. Dedicated for Commis, it takes them week by week through a culinary programme that teaches presentation skills, understanding of cooking in front of people, basics with regards to sauces, meat preparations, pastry preparation, the works. "It gives them an overview of the kitchens they have never seen before. It is the one thing that is missing in the region," says Chef Patten about training.

"We are going to take it to the next stage, which will have the supervisor and the manager level going through a more intense leadership programme for culinary."



When you have that self-awareness then the rest depends on how you pull yourself in the right direction. You do rechecks on your career, you make sure you don't jump from one job to another. You make sure you finish your contracts

When it comes to talent retention, Patten, who's had a record of bring down staff turnover rates from 45% to 9% in Singapore, has marked out plans for the staff at Atlantis as well.

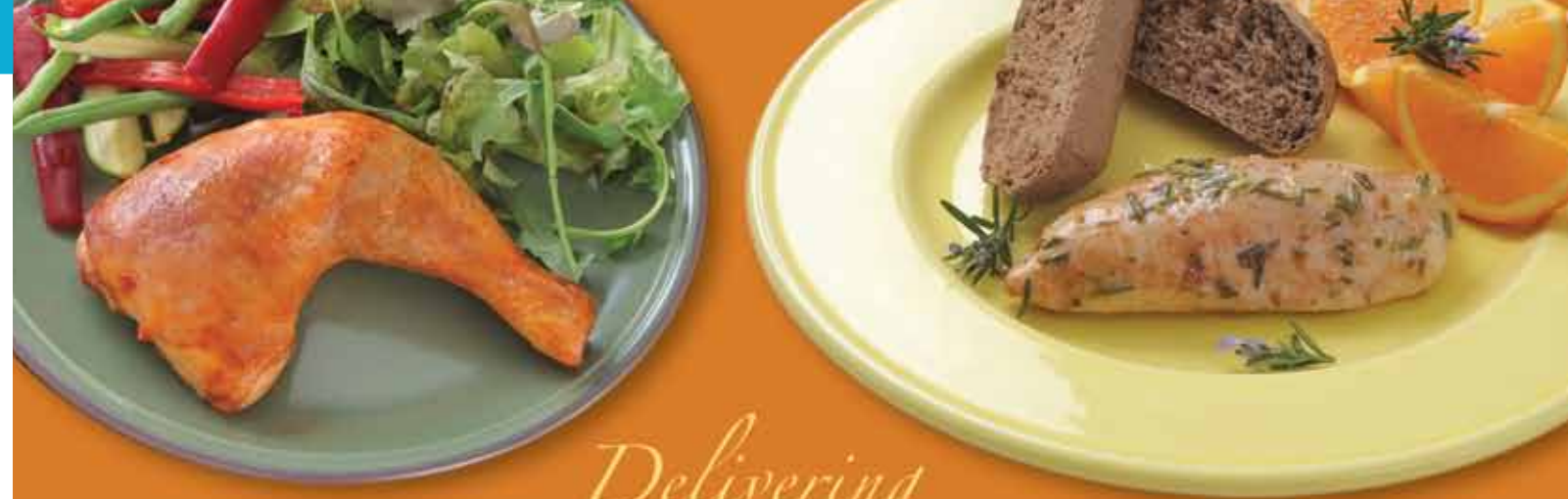
He says, "you need to have a great succession plan, focussed groups than ensure people move around the property and not just for the sake of moving."

PERSONAL LIFE

When work does not beckon it is his young family that does. Chef Patten is married to Mary and together they dote over their daughter Matilda, who is just a year and a half old. He met his wife in Dubai and in his words "is very removed from the hospitality industry," which he thinks is better.

If he's not cooking at home he's either running to stay fit or hitting the gym or attending a boot camp. He says, "To stay fit you need to take up a hobby that is healthy for you. I like running because I can think about things when I am running and can clear my mind."

Going forward Chef Patten is eager to do more in his current role. He is also not ruling out doing his own thing in the distant future given that age is on his side. However, the one thing you can be sure he won't do is open a café by the beach front and relax. "I love managing large operations. It is something I do well. I cannot fathom doing something on a small scale," he says.



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Rajesh Devadas
Executive Chef

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THE ART OF COOKING HEALTHY

Executive Chef **Rajesh Devadas** of D Club has created a five-star culinary experience at the Burjeel Hospital. We speak to the man, who's drawing health conscious clientele to the hospital, just to try his creations

Why did you choose to become a Chef?

I have loved cooking since childhood. I once stayed home alone for a couple of months at the age of 12. This period increased my passion for food and cooking. It made me very independent and I was constantly trying out new stuff. It was around this time that I decided on my career to become a chef.

Could you tell us about culinary journey thus far?

Following my graduation in Hotel Management from Mangalore University in India, I worked for a while with the Taj in Mumbai. I arrived in the UAE in 1996 to join Hilton Fujairah and worked at all Hilton properties across the UAE. In 2000, I joined Sheraton in Kuwait where I worked for 4 years and then returned to the UAE to join Jumeirah Emirates Towers in 2004 as Sous Chef for

Banqueting. I was looking after Jumeirah Hospitality, the premium outdoor catering wing of Jumeirah.

It was fun to cater for large functions like the Dubai World Cup, the Air Show, Desert Classic Golf, etc. I was also deputed to Madinat Jumeirah for the opening of the beach restaurant Khayamat al Bahar, which was very successful.

After Jumeirah I joined Al Ain Rotana Hotel as Executive Sous Chef and was later promoted to open the then tallest hotel in the world, Rose Rayhaan by Rotana. It was the fastest opening I have ever executed as Chef. I was given just 38 days for pre-opening preparation and I ensured that the opening was successful.

How did you come to Burjeel Hospital?

My eagerness to do more brought me to

DClub, a high-end catering service that manages the premium Burjeel Hospital in Abu Dhabi. This opportunity has allowed me to design, consult and create the complete culinary experience for a property that expects 5-star dining without compromising on the health aspect.

I am proud to say that our healthy gourmet dining is attracting people away from 5-star hotels and to our hospital to enjoy food that's delicious and wholesome.

How does the kitchen operation of a hospital differ from that of a five-star hotel?

It doesn't vary much for us at Dclub. We have a restaurant, room service, banquets and outside catering. The only difference and addition is the In-Patient meals, which needs to be cooked

according to each patient's need. Every patient would have different types of diet depending on their condition.

Burjeel Hospital being a premium healing destination provides 5-star service with all the facilities of a hotel. Moreover, as a Chef you have to focus on the healthy aspects of cooking, which I believe is great.

With more and more people becoming health conscious, what advice do you have for upcoming Chefs in 5-star hotels who are preoccupied with taste and presentation?

Chefs these days are very much focused on the taste of the food. My only advice is that we need to try and cook food healthy all the time without breaking the rule of chefs, which is without spoiling the taste and texture of the food.

What are your future plans?

Everyone has a dream of being an entrepreneur. Maybe, one day I would like to be on my own.

Which type of Nonions did you use in your dish today? How was it using Nonions?

I used the Fried Onion Paste. It is a fantastic product and I have been using this product since long. At first, my traditional Indian chefs would not like it and it took me a while to teach them how to use this product. It was saving a lot of time and money and it would really make an impact on my food cost without affecting the taste.

“

I am proud to say that our healthy gourmet dining is attracting people away from 5-star hotels and to our hospital to enjoy food that's delicious and wholesome



Spicy Malvani Chicken Curry

INGREDIENTS	
Chicken	1 kg
Oil	40 gms
Bay leaf	1 pc
Nutmeg	½ pc
Cloves	6 pcs
Red chilli dry	6 pcs
Black peppercorn	10 pcs
Cinnamon stick	1 pc
Cumin seeds	5 gms
Coriander seeds	10 gms
Red chilli powder	5 gms
Turmeric powder	3 gms
Green chilli	3 pcs
Garlic	6 cloves
Coconut	1 pc
Almond soaked, peeled	20 gms
Ginger	15 gms
NONIONS - Fried Onion Paste	100 gms
Coriander leaves	20 gms
Salt	to taste

- PREPARE MARINADE**
- ♦ Dry roast bay leaf, cloves, nutmeg, black peppercorn, cinnamon stick, cumin seeds, coriander seeds, red chili powder and turmeric powder in a pan and coarsely grind them and keep aside.
 - ♦ Grind to a fine paste green chilli, garlic, ginger, almond and coconut and keep aside.
 - ♦ Heat oil in a pan; add the ground masala and the coconut and almond paste, and sauté for a few minutes. Then add **NONIONS - Fried Onion Paste**, stir and cook for about 10 minutes.
 - ♦ Mix in the chicken, cover and let it cook on low flame for about 15 minutes till the gravy thickens and the chicken is tender, adjust the seasoning.
 - ♦ Garnish with chopped coriander leaves and grated coconut. Serve hot.

RETAIL - FOOD SERVICE - VANSALLES - WHOLESALE



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Say
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to Nay!



- **Name** Kyaw Nay
- **Hotel** Time Grand Plaza
- **From** Burma
- **In Dubai** 2 years
- **Position** Commis 2
- **Best part of the job** Live cooking, talking to customers and making great food!
- **Worst part of the job** When it gets really busy and stressful.
- **Want to be** Want to work my way up the ladder in the hotel industry.

Every month we choose one Social Media Superstar from our many fans who like the Gulf Gourmet page on Facebook. You could be next!



Newly CERTIFIED JUDGES

It was an emotional high for 12 Chefs who had come to Dubai from different parts of the world, to successfully become a certified judge. The 3-day seminar held by the World Association of Chefs Societies was conducted by Chef Robert a WACS-certified Judge and Trainer.

The 12 Chefs who came from Dubai, Singapore, Abu Dhabi, Fujairah, Egypt and Jordan are now all WACS certified Level B Chefs who can officially judge national and regional competitions.

For international competitions they will have to now wait another two years and undergo some more rigorous training and examination. Here are some of the moments at the event captured for us by Chef Daniele Bolognesi, who was also one of the lucky 12. Congratulations to all!



TEA GASTRONOMY

Dubai and Abu Dhabi contestants shine at the first **Dilmah Real High Tea Challenge** in the Middle East as judges commend creativity and quality

The three judges of the first Dilmah Real High Tea Challenge in the Middle East – World Association of Chefs' Societies Judges Bernd Uber and Uwe Micheel and Tea Judge Dilhan C. Fernando – tasted over 120 tea inspired high tea dishes and 75 cups and glasses of tea, tea cocktails and mocktails over 2 days of assessing contestants in the pioneering

tea gastronomy initiative.

Eventually the Emirates Academy of Hospitality Management team won the Dubai round of the Challenge whilst the St. Regis Saadiyat Island was victorious in Abu Dhabi. Both teams, Michael Kitts and Haresh Mohinani from the Emirates Academy and Prasad Kudagoda and Daniela Santobuono from St. Regis, will

visit Dilmah Tea Gardens in Sri Lanka and enjoy a holiday there as their prize.

The overall Dilmah Real High Tea Challenge UAE Winner is the Emirates Academy of Hospitality Management who will go through to the next round of the Challenge, the Global final due to be held in 2014. The Emirates Academy team was commended for their emphasis on simplicity, and their well-researched and elegantly crafted presentation.

Bernd Uber and Dilhan C. Fernando remarked on the quality and creativity of the presentations, which was unprecedented for the first stage of the Challenge in any country since its inception in 2007.

The contest is a global quest to explore a new and contemporary definition of high tea. It was launched by Merrill J. Fernando, the Founder of family tea company Dilmah, in 2007. He joined his son Dilhan on the first day of the Real High Tea Challenge in the UAE, and shared the reasons for his lifelong devotion to tea with culinary professionals at the event.

"Real Tea is a herb that is naturally good for you, it is pure and it is luxurious, being handpicked and infinite in the variety of its taste, texture and strength. I devoted my life to sharing the pleasure in this wonderful herb, and my wish to share the success of my family brand with the underprivileged."

Merrill J. Fernando was the first tea producer to bring tea that was handpicked, made in the traditional



Real Tea is a herb that is naturally good for you, it is pure and it is luxurious, being handpicked and infinite in the variety of its taste, texture and strength

style and branded at source in Sri Lanka, direct to tea drinkers around the world. His struggle against vested interests took nearly four decades although when his Dilmah brand first reached customers 25 years ago it represented a paradigm shift. Until then Ceylon's famous tea was sold in bulk to benefit traders in developed nations. His story demonstrates the potential of genuinely ethical, grower owned businesses to transform primary industries like tea, coffee, cocoa and others.

The Challenge requires participants to understand tea from different regions, demonstrate their understanding of perfect brewing, to research and analyse tea pairing with food, to use tea as an ingredient and to present a genuinely tea inspired high tea. The judges emphasized respect for purity and the heritage of tea, whilst rewarding original and insightful elements.





Anna Jentgen wins Taste New Zealand

The Chef Competition for UAE culminated with a glittering awards ceremony capped with traditional M ori performances and world-class New Zealand cuisine

Guests at the Taste New Zealand Chef Competition Awards ceremony held at Madinat Jumeirah Mina A' Salaam were treated to a rousing spectacle of the famous M ori haka to honour Anna Jentgen of The Emirates Academy of Hospitality Management, Jumeirah Group, who was named as the Champion Chef after a gruelling all-day contest at the Emirates Academy of Hospitality Management.

The chef competition, which was open to senior executive chefs across the UAE, came under the scrutiny of an enthusiastic panel of professional and amateur judges led by Uwe Micheel, President of the Emirates Culinary Guild. Jentgen was adjudged winner of the prestigious contest against stiff

competition from an original pool of 60 of the country's finest chefs.

In awarding the winning prize of an all-expenses paid, two-week business and leisure trip to New Zealand, Consul General and Trade Commissioner Steve Jones encouraged Anna to make the most of this once-in-a-lifetime opportunity to experience all that New Zealand has to offer the fine food enthusiast, particularly the lifestyle and tourism attractions the country is famous for.

Jones, who commended Jentgen, said, "New Zealand's natural advantages were clearly evident in Anna's winning menu, which combined Maori Lakes lamb raised on abundant fresh, green pastures, and seafood sustainably harvested from the clear waters of the Pacific and Southern

Oceans." He also thanked the judging panel which also included Michael Kitts, Director of Culinary Arts at the Emirates Academy of Hospitality Management; Reif Othman, Executive Chef, ZUMA; Tom Urquhart, Dubai One presenter; Samantha Wood, Founder Foodiva blog; and Andy Campbell Private Chef and Consultant.

Kamal Gupta, Managing Director for the Middle East and North Africa of Fonterra – providers of Anchor's range of cheese products for the competition – said, "Giving professional chefs in the region the opportunity to take part in competitions help build a strong foundation for the culinary industry, and ensures that young chefs are learning new skills and elevating their level of creativity. High-quality ingredients



are the cornerstone of an exceptional dish and this event helps highlight the standard of New Zealand ingredients, such as Fonterra's, that are available here in the Middle East."

Apart from traditional M ori haka performances, guests were treated

to world-class New Zealand cuisine at a glittering evening of celebration, recognition and the very best of New Zealand food and beverage.

The Taste New Zealand Chef Competition UAE 2013 was organized to raise the profile of high quality, unique

New Zealand products to participating chefs, buyers, food service and retail industry leaders. The competition was supported by the UAE's finest culinary institutes and associations – MMI, The Emirates Culinary Guild, Miele Gallery, The Emirates Academy of Hospitality Management and Madinat Jumeirah.



Dubai Marine and Heritage Festival

Last month, the Emirates Culinary Guild organised a Sustainable Local Fish Competition at the Umm Suqeim Park. The event was part of the opening day of the 1st Dubai Marine and Heritage Festival.

The week-long affair, held under the patronage of Shaikh Majid Bin Mohammad Bin Rashid Al Maktoum, Chairman of Dubai Culture and Arts Authority and Chairman of Dubai International Marine Club, aimed to highlight UAE's marine heritage.

A total of 25 teams participated, preparing fish dishes that touched

upon various cuisines from Traditional Emirati to Fusion and Modern Western. A great way to showcase that there are more fish than hammour to choose from when fine dining.

The competition was won by the Radisson Dubai Deira Creek Hotel team comprising of Chef Diyan de Silva and Chef David Amithraj. Their winning preparation consisting of Pan fired Shaari Eshkeli set on Date and Barley Fareekkeh risotto with Jesh um al Hala fish with Thai curry sauce won them Dh 5,000 cash prize, a gold medal from the ECG, a certificate from Marine and Heritage Festival and a gift hamper from IFFCO.





The Guild Meet

The Emirates Culinary Guild's April meeting was hosted by Chef Youssef Darwish at the Taj Palace Hotel in Dubai. The event saw close to a 100 attendees including 26 corporate members ranging from Unilever to ANGT Nonions.

At the meeting, the Turkish Culinary Federation invited Chefs from the UAE to participate in the annual food competition in Izmir, Turkey in December. The cost of accommodation, food and beverage will be borne by the Federation and the winner takes away US\$ 5000.

Details of the II Baku International Gastronomy Festival of Islamic cuisines in October at Azerbaijan were informed to the attendees while the VI International Kremlin Culinary Cup too invited talented professional cooks, chefs and pastry cooks from Russia and other countries for its own October event.

Registration for the Young Chef Challenge in Korea was announced and details of the BurJuman Young Chef Contest were discussed. The Global Chefs Competition too was touched upon which sees four of our best Chefs flying to Namibia for the regional finals.



BRIEFS OF THE CLASSES FOR ENTRY BUR JUMAN YOUNG CHEF 2013

Resume Of Classes for Entry Class No. Class Description

1. Practical Cake Decoration
 2. Three Tier Wedding Cake
 3. Friandises, Petits Four, Pralines, Nougatines, etc.
 4. **Chef-Tech** Four Plates of Dessert
 5. Bread Loaves and Showpiece
 6. Fruit and Vegetable Carving Showpiece
 7. Open Showpiece
 8. Practical Fruit and Vegetable Carving
 9. Tapas, finger food & Canapés
 10. Three-Course Gourmet Dinner Menu
 11. Practical Cookery - Emirati Cuisine – 3 Dishes: Balalit, Margougat Al Khudhar, Kabeesa
 12. Practical Cookery - Arabic Mezzeh
 13. Practical Cookery - Local Sustainable Fish and a Sugar-Free Breakfast Drink
 14. Practical Cookery – Chicken
 15. **HUG** Dessert Mini Shells Creation
 16. **HUG** Savoury Mini Shells Creation
- Entrants for Title of Bur Juman Young Chef 2013 must enter the three classes 10 – 11 – 14 and cannot enter any other classes.

Practical Pastry Class 01: Cake Decoration - Reduced Sugar

1. Decorate a single-tier, cooked, sponge cake.
2. All decorating ingredients must be edible.
3. No pre-modeled garnishes are permitted.
4. All decorations and fillings must be made or mixed in real time.
5. Chocolate and royal icing can be pre-prepared to the basic level, e.g. tempered chocolate.
6. Competitors are to provide their own cooked, sponge base of minimum 30cm diameter; or 30cm square.
7. Competitors must choose only one shape cake with which to work.
8. Competitors must provide all

- ingredients, utensils, and small equipment required.
9. Cake to be prepared in the event kitchen and then presented to the judges for tasting..
10. Time allowed in the kitchen: two hours.
11. All cakes will be displayed until the end of the competition day and will be disposed of by the organizer if not collected by the competitor.

Pastry Displays Class 02: Three-Tier Wedding Cake

1. All decorations must be edible and made entirely by hand.
2. Pillars or stands, maybe inedible but, unless decorated by hand, must be plain and unadorned.
3. 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.
4. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
5. The bottom layer of the cake must be edible.
6. Inedible blanks may be used for the two top layers.
7. A portion of the bottom layer is to be pre-cut and placed next to the exhibit for tasting.
8. A typewritten description and a recipe are required.
9. Maximum area w60 cm x d75 cm.
10. Maximum allowable total height (including socle or platforms) is 75cm.

Class 03: Friandises/Petits Four/ Pralines/Nougatines

1. Eight varieties.
2. Six pieces of each variety (48 pieces total).
3. Freestyle presentation with small showpiece.

4. Showpiece will not be judged.
5. Written description mentioning the theme is required.
6. Typed recipes are required
7. Maximum area w90 cm x d75 cm.

Class 04: Four Plates of Dessert – Two with Reduced Sugar Content

1. Prepare and exhibit four different desserts, each for one person.
2. Each dessert presented singly on an appropriated plate.
3. Presentation to include: a minimum of one hot dessert (presented cold) and two low-sugar desserts made with any of the Chef Tech products:
 - > **CHEF TECH Natural Bakery Sweetener - 1: 1 Ratio (same ratio of sugar)**
 - > **CHEF TECH Natural Sweetener 1: 12 ratio (1 kg Natural Sweetener = 12 kg Sugar)**
 - > **CHEF TECH Artificial Sweetener 1:10 ratio (1 kg Artificial Sweetener = 10 kg Sugar)**
4. Exhibit all four plates as a static display.
5. In the event kitchen, reproduce the two sugar-reduced desserts in real time and present them to the judges for tasting
6. Time allowed in the event kitchen: forty-five minutes.
7. Written description and typed recipes required.
8. Tasting pf all desserts will be part of the judging process if deemed necessary to determine quality and authenticity.
9. Maximum area w90 cm x d75 cm. (for static display)

Class 05: Bread Loaves and Showpiece

1. Prepare and present at least four types of breads (competitor's choice) and four types of breakfast pastries.
2. Exhibit is to be displayed with a bread showpiece.
3. The showpiece will be included in

- the judging criteria.
4. Each individual to prepare his dough and bake his breads at his place of work and bring them to the competition for judging.
5. Types recipes required
6. Maximum area w90 x d75cm

Artistic Displays Class 06: Fruit and Vegetable Carving Showpiece

1. Freestyle presentation.
2. Using fruit and/or vegetables
3. Light framing is allowed, so long as the construction of the piece does not depend upon it.
4. Maximum area w60 cm x d75 cm.
5. Maximum allowable total height (including socle or platforms) is 55cm.

Class 07: Open Showpiece

1. Freestyle presentation (but see Rules and Regulations for themes to avoid).
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Maximum area w90 cm x d75 cm.
4. Maximum allowable total height (including socle or platforms) is 75cm.

Class 08: Fruit and/or Vegetable Carving Practical

1. Freestyle.
2. 90 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 09: 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 10: Three-Course Gourmet Dinner Menu - Static Display

1. Present a plated Three-course gourmet meal for one person
2. The meal to consist of:
 - > **An appetiser,**
 - > **A main course with local sustainable fish as its main protein component.**
 - > **A dessert.**
3. Hot food presented cold on appropriate plates.
4. Food coated with aspic or clear gelatine for preservation.
5. Typewritten description and typed recipes required
6. Maximum area w90 cm x d75 cm.
7. Entry of this class is mandatory for those entering for the Bur Juman Young Chef 2013 trophy.

Class 11: Practical Cookery - Emirati Cuisine - Balalit, Margougat Al Khudhar, Kabeesa

1. The three dishes that must be prepared are:
 - > **Balalit,**
 - > **Margougat Al Khudhar,**
 - > **Kabeesa.**
2. Prepare and present two individually plated portions of each dish.
3. Time allowed: 60 minutes to present all three recipes.
4. Emirati cuisine with traditional presentation.
5. Competitors must bring with them plates/bowls for presentation and all necessary mise-en-place for the meals.
6. Competitors are to provide their



- own pots, pans, tools and utensils.
7. The judges will check appliances and utensils for suitability.
8. Typewritten description and recipes are required.
9. Entry of this class is mandatory for those entering for the Bur Juman Young Chef 2013 trophy.

Class 12: Arabic Mezzeh - Practical Cookery.

1. Prepare and present, within one hour, three varieties of hot mezzeh and three varieties of cold mezzeh.
2. Total mezzeh to be sufficient for 4 persons.
3. No more than one of the following four varieties is allowed to be presented
 - > **Hommous, Moutabel, Tabouleh, Fatouche.**
4. The style of each variety of mezzeh can be that of any of the following countries:
 - > **Lebanon**
 - > **Syria**
 - > **Jordan**
 - > **Morocco**
 - > **Egypt**
 - > **Tunisia**
5. Dishes must represent a variety of cooking methods.
6. Two Portions of the mezzeh will be served in the public restaurant; the other two portions will go for judging.
7. No ready-made products are allowed.
8. Sauces must be assembled and finished at the competition.
9. Competitors are to provide their own mezzeh bowls.
10. Extra points will be awarded for new style/innovative and creativities in the mezzeh without losing the authentic flavour of the dishes.
11. Typewritten description and recipes are required mentioning the country of origin of each dish.
12. Typed recipes are required mentioning the country of origin of each dish.

Class 13: Practical Cookery –Local



Sustainable Fish & A Sugar-Free Breakfast Drink.

1. Prepare and present, within one hour, one sugar-free breakfast smoothie and one main course for two persons, using a local fish as the main protein ingredient of the main course.
2. Present the breakfast drink after 45 minutes of the start of the competition.
3. Present the main course after 60 minutes of the start of the competition.
4. Fish dish to be served in a western style presentation on individual plates with appropriate garnish.
5. Competitors must bring with them plates/bowls/glasses for presentation and all necessary mise-en-place.
6. Typed recipes are required.

Class 14: Practical Cookery – Al Khazna Chicken

1. Prepare and present four identical individually plated main courses using chicken as the main protein ingredient.
2. Time allowed one hour
3. Dishes must be presented on individual plates with appropriate garnish.
4. Competitors must bring with them plates/bowls for presentation and all necessary mise-en-place.
5. Typed recipes are required.
6. Entry of this class is mandatory for those entering for the Bur Juman Young Chef 2013 trophy

Class 15: HUG Mini-Shell Dessert Creations

Using HUG dessert mini-shells create the following seven plates:

1. Produce three different plates, each containing two HUG dessert shells; i.e. six shells in all, each with a different filling. These three plates can be made in the place of work and brought to the event for static display.
2. Produce in real time in the event kitchen two plates each of two

- different desserts each plate to contain two HUG dessert shells. These four plates will be used for exhibition, tasting and judging.
3. Time allowed in the event kitchen: forty-five minutes.

Class 16: HUG Mini-Shell Savoury Creations

Using HUG savoury mini-shells create the following seven plates:

1. Produce three different plates, each containing two HUG savoury shells; i.e. six shells in all, each with a different filling. These three plates can be made in the place of work and brought to the event for static display.
2. Produce in real time in the event kitchen two plates each of two different savouries, each plate to contain two HUG dessert shells. These four plates will be used for exhibition, tasting and judging.
3. Time allowed in the event kitchen: forty-five minutes.

Practical Cookery Classes

These notes pertain to all practical cookery classes including the Arabic and Emirati Cuisines. 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 competition area 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. In some cases, the organisers will supply the plates (which must be used) in other cases competitors are required to bring their own bowls/plates. For clarification, see the brief of the class entered.
6. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline.
7. Competitors are to provide their own pots, pans, tools and utensils.
8. The judges will check appliances and utensils 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 out 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. Re farces, garnishes, accoutrements: at least 20% of any and all of these must be prepared in front of the judges to demonstrate the competitor's skill.
12. 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.
13. Typewritten description and recipes are always required. Sometimes,

two copies of the recipe are required.

RULES AND REGULATIONS

NB:

1. Please read the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead to loss of marks or complete 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.

COMPETITION ENTRY:

3. Entry to Bur Juman Young Chef 2013 is free.
4. Ensure that the correct entry form is used. There is a different type of form for each type of entry.
5. Complete the entry-form according to the instructions on the form.
6. Entry to individual classes is open to all age groups.
7. Competitors entering for the Bur Juman Young Chef trophy must fulfil the following criteria:
 - a) *Twenty eight years old or younger on 23rd September 2013.*
 - b) *Has entered the qualifying classes and no others.*
 - c) *Has supplied the organisers with a copy of their passport.*

CERTIFICATES AND LETTERS OF PARTICIPATION:

8. Ensure that the entrant's name (clearly written in block capitals) appears on the entry-form exactly as it is to appear on any certificate, letter of participation or posting of results.
9. Any applications for amendments to letters or certificates must be made within fourteen days from receipt of the document.

10. Return of the original certificate/document, written confirmation from the executive chef and a pre-paid fee of AED: 100/- (AED: One-Hundred) is required for amendment of certificates.

PARTICIPATION:

11. Participation at competition is open to anyone professionally employed in the preparation of food.
12. Unless the organisers specifically mention a class as being a team event, all classes are for entry by a single competitor.
13. With the exception of those entering into the Bur Juman Young Chef trophy, competitors may enter as many classes as they wish, but are restricted to one entry per class.

HYGIENE:

14. A professional food-safety company has been engaged to oversee all aspects of hygiene practice at the competition.
15. It is quite possible that Dubai Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit.
16. 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:

17. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the competition.
18. The competition is governed by and construed according to the rules of the organisers.
19. The organisers have sole authority to adjudicate on any matters pertaining to the competition.
20. 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

21. The address of the ECG for all correspondence is:
 - > *The Emirates Culinary Guild,*
 - > *PO Box 71963 Dubai,*
 - > *United Arab Emirates.*
 - > *Tel: + (9714) 3403128.*
 - > *Fax :+(9714) 3473742.*
 - > *theguild@emirates.net.ae*

COMPETITORS AND HELPERS:

22. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor.
23. A competitor must wear full; freshly-laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
24. A competitor's helper must wear full; freshly-laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
25. Competitors dressed incorrectly will not have their exhibits judged.
26. Helpers dressed incorrectly will not be admitted to the exhibition..
27. Logos, marks and identifying colours provided by the organisers must be worn by competitor and helper in the position indicated to them by the organisers at the time of registration.
28. 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.
29. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.
30. Competitors are not allowed to approach or speak with or at a judge without the express permission of the organisers.

EXHIBITS:

31. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the





The Emirates Culinary Guild is a member of the World Association of Chef's Societies

- competitor and must be certified as such by his Head of Department or General Manager.
32. 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.
 33. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
 34. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
 35. It is forbidden to depict religious, nude, semi-nude or political themes in an exhibit.
 36. All exhibits must be suitable for presentation as a decorative item in a restaurant or banqueting setting.
 37. An exhibit must not carry any logo, label or mark of identification; however, competitors must be able to identify their exhibit if required.
 38. 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.
 39. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the competition area.
 40. Finished exhibits must be placed in the position indicated by the organisers.
 41. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
 42. 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.
 43. 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.
 44. Failure by a competitor to register or exhibit at the specified time

45. Exhibits which are removed by competitors without the permission of the organisers will be disqualified from receiving any kind of award.

COMPETITION MARSHALS:

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

AWARDS:

49. Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
50. The decision of the judges is final and each competitor is required to abide by it without comment.
51. Certificates and medals will normally be presented at 18:00 each day. This may change according to circumstance.
52. 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.
53. A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates.
54. Incorrectly dressed competitors/helpers will not be allowed access to the awards area.

TROPHY AWARDS:

55. An individual trophy is presented to each winner entered into one of the following:
 - > *Bur Juman Young Chef 2013 Winner*
 - > *Bur Juman Young Chef 2013 1st Runner-Up*

> *Bur Juman Young Chef 2013 2nd Runner-Up*

56. Each trophy is presented to the competitor gaining the highest total number of marks gained from all the required classes.
57. The classes which must be entered in order to qualify for the winning of a trophy are mentioned on the entry form for that particular trophy.

COPYRIGHT:

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

OFFICE HELP:

59. Please NB that the ECG secretariat is forbidden to extend any office or administration assistance to any individual competitor.
60. Competitors must ensure that they are in possession of all required menus, recipes, descriptions and office materials before attending at competition.

DISCLAIMER:

61. The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event.
62. 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.
63. 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.

SALON moments

In the final of three series, **Amaresh Bhaskaran** brings you moments captured at the Salon Culinaire 2013 and the smiles of winners who made their mark at the biggest culinary competition seen in this part of the world.









Local Harvest is a brand of Abu Dhabi Farmers' Services Centre (ADFSC), developed to showcase the diversity of fresh and safe local vegetables, fruit, poultry, meat, eggs and other products from farms in the Abu Dhabi Emirate. It has quickly become the country's best-selling brand for local produce, helping to provide Abu Dhabi farmers with greater visibility and income while working to ensure a sustainable agriculture for the UAE.

"Even still, many people, especially expatriates, don't realise there are farmers in Abu Dhabi," said Chris Hirst, CEO of ADFSC. "However, Abu Dhabi's farmers are nothing if not dynamic and resourceful, and Local Harvest was created to proudly showcase this."

UAE shoppers concerned that their produce doesn't stay fresh long enough will discover switching to the Local Harvest means their food can last up to twice as long because its products are delivered to retailers the day after they are harvested. Compare this to the average five days it takes to transport imported produce. The fresher produce also means more nutrients are retained.

"The community wants local products," said Hirst. "However, shoppers aren't going to buy vegetables or meat just because they're local. They have to be as good or better than the imported tomatoes and lamb and honey."

"So, of course," Hirst continued, "we're



The certificate was handed over by Peter de Kauwe, Secretary General Emirates Culinary Guild to Martin Aguirre, Commercial & Operations Directions, Abu Dhabi Farmer's Services Centre

working with farmers to grow and raise world class products. But more important than the product is the farmer. When a farmer is able to learn new techniques and improve his farming infrastructure he will continue to produce world class products for years."

Hassan Al Zaabi is a farmer who supplies ADFSC. He said his farm has improved dramatically since he started working with the organisation. "I started growing open field crops two years ago, and then I got the idea for a greenhouse only last year. ADFSC is always introducing new techniques, though, and already I'm working to develop a hydroponics system in my greenhouse."

Another important aspect of Local Harvest is safety. All produce is graded

in accordance with international standards at ADFSC pack houses, and every product can be traced back to the specific farm it came from with detailed knowledge of its source.

ADFSC works with Abu Dhabi farmers to improve farming practices, bringing higher production levels and better quality crops while conserving the country's environmental resources. Local Harvest has been a driving force in organisation's work to partner with retailers and large corporate and government customers to provide a secure supply of quality local products, which in turn opens up marketing channels for farmers. In this way, Local Harvest is helping Abu Dhabi's farmers adapt to and thrive in a competitive market economy.



Nina Bakht, USAPEEC Middle East, receiving Emirates Culinary Guild Membership certificate from ECG President Chef Uwe Michael. The Program is funded by United Soybean.

The **United Soybean Board (USB)** has renewed its membership with the Emirate Culinary Guild for the year 2013. Thanks to this Guild, USB activities on U.S. poultry have helped the USA Poultry and Egg Export Council (USAPEEC) reach a very large spectrum of chefs from Dubai, Abu Dhabi and the neighbouring GCC countries.

This certificate handover to Nina Bakht, representing USAPEEC in the Middle East, has made U.S. chicken and turkey repeatedly brought up and discussed among chefs from 4 and 5 star hotels in several workshops conducted with the collaboration of the Guild. Recipe application with U.S. chicken and turkey have become possible in the special



workshops presented to a list of decision maker and chef invitees.

There has also been live hands-on cooking with these parties encouraging the application of U.S. poultry in different menu items and dishes that have been regularly prepared with chicken and turkey from non-U.S. sources.

Needless to say, Chef Uwe Micheel – President of the Guild and Director of

Kitchens at the Radisson Blu – has played an important role for USAPEEC. With the help of USAPEEC Middle East staff, Chef Uwe has introduced USAPEEC to the participant chefs together with an informative presentation that clarified the quality and versatility of the different U.S. poultry and poultry cuts. These were related to the ample varieties of dishes that could be prepared at the hotel and restaurant sector.

USAPEEC's membership in the Emirates Culinary Guild is not only a marketing tactic but a major informative and educational mean of reaching the most important, and continuously growing market sector in the Middle East.



Lina El Khatib, Jiji Mathews and Hassan Sharafeddin receiving the Membership Certificate from Chef Uwe Micheel, President, Emirates Culinary Guild

Established in 1991, **Federal Foods LLC** is one of the largest Food Products Marketing and Distribution Company in the UAE representing world renowned brands for a variety of frozen, chilled and dry food products. Speed, Service and efficiency are our primary competitive advantage with unique capabilities catering to the full spectrum of the trade; Food Service, Retail and Wholesale sectors.

Our Food Service distribution channel was set up in 2001 to cater to the ever growing foodservice industry in the UAE and its specific needs. Our success is directly linked to our customer's success. Our goal is to anticipate, learn,



understand and service your needs to help in your success.

Every one of Federal Foods' professional chefs, sales team and support team is here to help you. Our focus is clear..... you "Chef"- our customer, you are our top priority.

Our uncompromising selection of brands and products are distributed through a sophisticated transportation

systems equipped with a fleet of 260 plus temperature controlled vehicles. We, at Federal Foods offer custom tailored solutions to specific business requirements of more than 1,200 customers segmented by sales group into Hotels, Restaurants, QSRs, Catering, Bakeries and Deli Counters. We operate 6 branches in UAE and one in Qatar with over 1,300 employees.

It is Federal Foods LLC purpose to improve chefs' everyday success in meaningful ways by offering brands, products and ideas that deliver superior performance, quality and value, day after day, week after week, year after year.

US\$ 3 billion

what's your GCC market share?

The UAE alone has over 750 hotels.

Each hotel has an Executive Chef.

Each Executive Chef has an annual budget.

It ranges from AED 1 million - US\$ 3 million.

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

Each restaurant has a Head Chef.

Each Head Chef has an annual budget.

It ranges from AED 100,000 - US\$ 1 million.

Now you do the maths.

The largest body that speaks for this group of Chefs is

The Emirates Culinary Guild (ECG).

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

Gulf Gourmet is the only magazine endorsed by the ECG.

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

Take advantage of our platform.

Positively impact your market share!

Contact us now →

ABOUT GULF GOURMET

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

WHO READS IT?

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

REACH BY COUNTRY

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

MARKET SEGMENTATION

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

Reach. Engage. Influence. Chefs.

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Date of Application:

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

First Name/s:

Nationality: Civil Status: Date of Birth: dd/mm/yy

Name of Employer:

Address in Home Country:

Work Address:

Tel:

Web Address:

Email:

Telephone Office:

Professional Title:

Fax Office:

Type of Membership Required: (Please tick one)

Tel. Home:

Corporate ☐ Senior Renewal ☐

Fax Home:

Senior ☐ Young Chef ☐
(under 25 yrs below)

Email:

Declaration to be Signed by all Applicants

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

Signed:.....

Proposed By:

Sig:.....

Seconded By:

Sig:.....

FOR OFFICIAL USE ONLY

Remarks:

Payment received?

Certificate Given.

Pin Given.

Medal & Collar Given

Approved

Approved

President.....

Chairman.....

Fees:

Young Member: Junior members will receive a certificate.

Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).
Dhs.350/=joining. Includes certificate; member-pin, member medal and ECG ceremonial collar. Dhs.
150/=per year thereafter.

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

Corporate Member Dhs. 20,000 per year



THE WORD ON THE STREET!

An entrepreneur behind a shabby stand offering neighbours and anyone else that may pass by, freshly squeezed lemonade for a quarter (or 50 cents if it's a hot day), all the while utilising his or her undeniable charm and innocence to lure in the customers. If the ratio is correct and the lemonades are just a right balance of sour and sweet, regulars will come by on a daily basis, maybe a nickel or a dime as tip, and if it's really good then the business expands to wholesaling the lemonade in gallons. Now we're in business and start dealing with paper money.

Believe or not, there are a lot of businesses that started the same way; a little home-grown juice maker selling to

local shops and restaurants that with a little luck and a lot of hard work saves up enough to invest in more equipment, get a brand registered and voila!

But let me take a step back here, back to the little boy or girl selling quality lemonade on the side of the street. In more developed areas of the world, this is a somewhat nostalgic exercise parents put the kids through to teach the value of hard work and earning their own money. The kids go along for a couple of summers, grow older and move on to the paper route, waiting tables as they go through school and so on and so forth.

However sometimes the little lemonade vendor never really grows out of this. As

time goes by, they master their trait and move on to selling sandwiches, noodles, grills or pastries, depending on the cuisines and the geographical location but the essence does not change, small stand on the side of the street. These people are without a doubt some of the hardest working folks in the food industry with a true passion for offering good food without distractions of a fancy name, large dining halls or extensive menus. Often they do just 1 or 2 dishes but man, oh man, do they do it well! Like they say, practice makes perfect.

Street Vendors and Street Food is the backbone of many rural communities and cultures around the world. Though street food at times gets a bad rep



**big
daddy's**
kitchen



It's perhaps the simplest form of commerce when an adolescent finds a big enough box to make a stand out of; asks his parents for a little start-up capital in the form of lemons, sugar and ice; makes a sign out of crayons with a certain charm that only a child could get away with and steps into the world of hospitality

(continued from page 65)

for being unhealthy or unhygienic, in parts of the world, through municipality regulation and basic food handling education, street food has become an ideal and often the primary source of everyday nutrition. Although I cannot really support this theory with any facts or figures, I have made an observation that the older the city or community, the more imbedded and acceptable street food is amongst the locals.

Noodle stands in China, carts selling stewed beans and falafels in Egypt, gyro and suvlaki sandwiches in Greece,

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hotdog and sausage stands in the US, crêpe in France, BBQ grill stands in Oman selling mashawi and many more alike are scattered through the both young metropolitan and older rural communities across the world. Though the foods may vary depending geographical locations, one thing remains is that all the vendors are small operations, very mobile and have a rather lean and more importantly seasonal menu based on local ingredients. The above are the basic and often times overlooked factors determining the success of any business: Mobility, Adaptability and Cost Efficiency with low investment in fixed assets.

I personally make a point of always trying the street food when visiting a new country. I am fascinated by the diversity in the cuisines and appreciate the simplicity in the preparation. I also

have a personal mission to try to educate people on the importance of supporting street vendors and highlight their significance in shaping the gastronomic landscape of communities. I will never forget the grilled chops I had on Beau Vallon beach in Seychelles, the Doner kebabs in Istanbul, the frankfurters outside Fenway in Boston and the chargrilled lamb liver in downtown Tehran. Some people travel the world, go to museums and tourist sites, I would be happiest mingling with the locals and get a real feel of the city and its heritage. And what better way to start than a bite to eat, right out in the street.

Anyways, I will leave it there and the rest for next time.

I am Big Daddy and this is my Bread & Butter!



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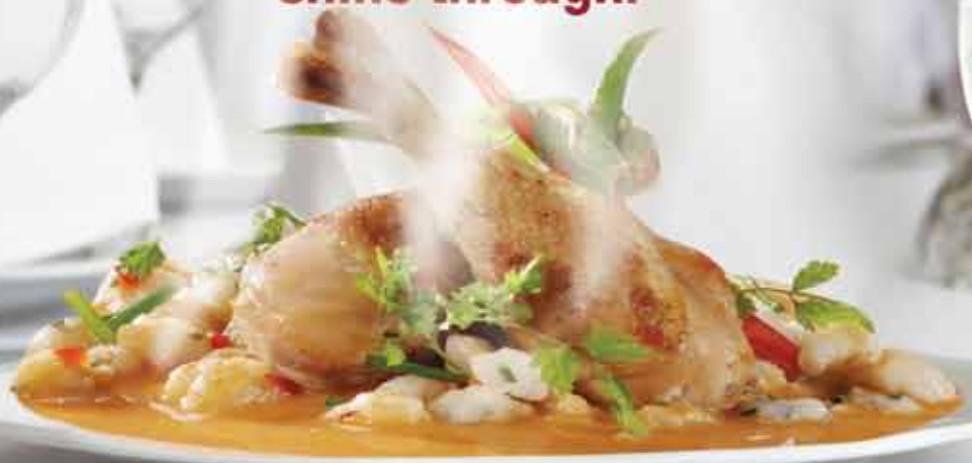


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