

SEPTEMBER 2009

GULF GOURMET

FROM US, FOR US.



MIDDLE EAST
JUNIOR
CHEF
OF THE YEAR 2009

Chef Jannes
Siahaan took
home the well-
deserved title and
trophy

Now *in* Market



Salad Dressings



Caesar
2 liters x 6
50ml /40 portions



Ranch
2 liters x 6
50ml /40 portions



Thousand Island
2 liters x 6
50ml /40 portions



Cole Slaw
2.2 liters x 6
75ml /30 portions



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FROM THE *President's* station

Dear Fellow Chefs, Colleagues, Ladies and Gentlemen,
Welcome to the September issue of our Gulf Gourmet.

To begin with, I would like to wish everyone a relaxing summer break. I am in Germany at the time of writing this, and I can assure you all that the beer and sausages still taste good!

For everyone who works through the summer, I wish you good business, health and time for yourself.

On behalf of the Executive Committee and all the members, I would like to wish everyone who celebrates the Holy Month Ramadan Kareem in advance.

I am sure many of you were waiting for this issue to see all the pictures from what I think was a fantastic Middle East Junior Chef of the Year 2009. If you are not sure where your closest collection point is, just call Josephine in the Guild Office to find out where to get your extra copy.

For the JCY 09, I need to say thank you. First, to the competitors for all the hard work, training and effort you have put in. Congratulations to every medal winner, as well as to those who did not win this time. But I am sure it was still a learning experience, providing valuable lessons from your own shortcomings as well as those of your colleagues.

As I mentioned to many of you in person at the Oasis Centre, it's time now to start planning for the Salon Culinaire 2010. All info and classes will be soon available on the ECG website, which will see some changes soon. Hopefully, the new site will be more user-friendly for all of us. A big thank you to Andy Cuthbert and James Griffith for all the time and effort they have put in for that.

A big thank you also goes out to Mr. Mickey Jagtiani of the Oasis Centre - your team were great hosts. I also want to express my gratitude to Mrs. Laila Suhail and the team from the DSS committee, and Bryan and the Impressario Team. And we don't want to forget the sponsors - Al

Otaiba for the kitchen, and our class sponsors - DAAWAT rice through Federal Foods, IFFCO, The US Beef Export Federation through Amfi, Ecolab, Effect Energy drink through ESF, and Kenwood through Jashanmal for all the great handmixers. And last, but not least, thank you to the hotels who hosted the judges - Le Meridien Minaseyahi, Radisson Blu Dubai Deira Creek, City Seasons, Movenpick and Crowne Plaza DFC.

Of course, the event would not be the same without Josephine, Alen, and all the marshals and helpers.

Our last training was sponsored by the US Honey Board. Please see a selection of pictures from the US Honey seminar in this issue.

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 a look at the profiles of our corporate members in this issue - The National Honey Board, Al Ghurair Foods, US Dairy, Laderach, RAK Porcelain, and The US Meat Export Federation.

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

Thanks to Chef Talal and his team from the Dubai Marine Beach Hotel for hosting our July meeting. It was the last before the summer break. The next meeting will be on September 13th at The Trader's Hotel, Deira.

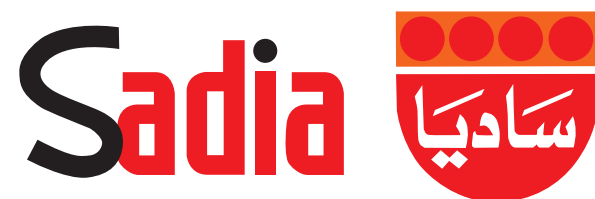
Culinary regards,

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

friends of the guild



دائرة السياحة والتسويق التجاري
Department of Tourism and Commerce Marketing



Thinking of you



friends of the guild

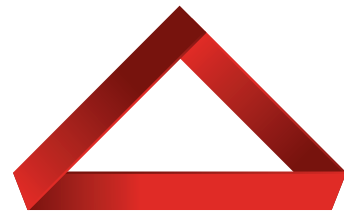


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GULF GOURMET

FROM US, FOR US.

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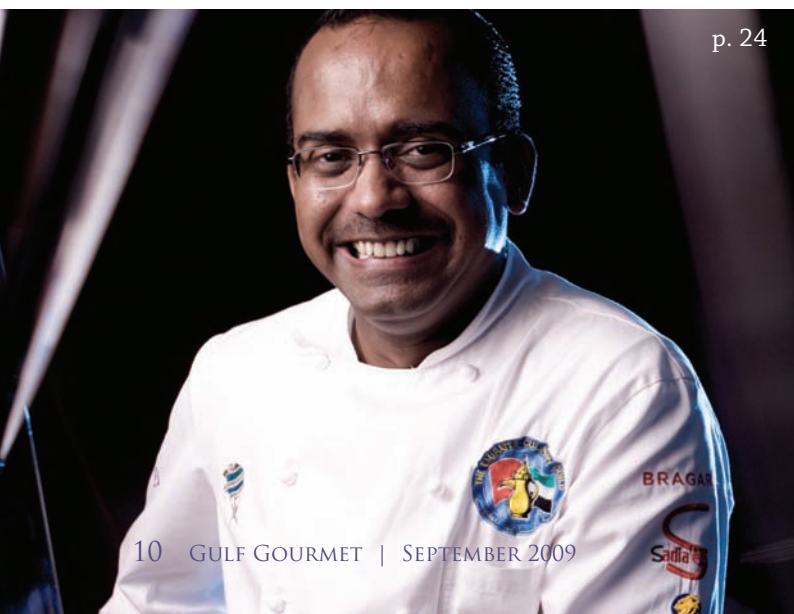
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Summer Surprises
11 يوليو إلى 14 أغسطس 2009



ONE FOR THE JUNIORS!

The twelfth annual Middle East Junior Chef competition — organised by the Emirates Culinary Guild in conjunction with Dubai Summer Surprises — saw more than 800 participants compete in over 20 categories. While one chef walked away with the title, every participant was a winner for the wealth of experience gained. Gulf Gourmet brings you some moments.





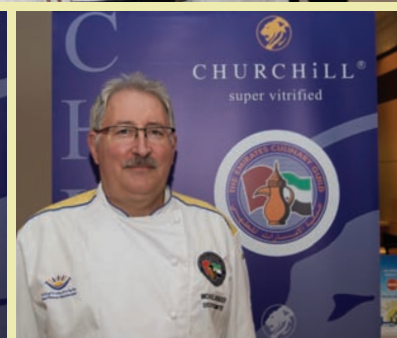
THE MIDDLE EAST JUNIOR CHEF OF THE YEAR - DUBAI 2009



While chefs walked in and out of the premises, participating in the competition, supervising the categories, or judging the entries, one group of people put in a different kind of effort. They came before anyone else and stayed on after the last chef had left.

The team from Jumeirah Hospitality, led by Zaheer Jaheeruddin, worked silently behind the scenes, ensuring the static displays were well guarded, tables were clean, carvings were cleared on time for the next exhibit, and each category moved smoothly into the other without hiccups.

Gulf Gourmet would like to thank these young men for all their hard work and efforts.



THE MIDDLE EAST JUNIOR CHEF OF THE YEAR - DUBAI 2009

AWARDS	NAME	TROPHY	SIZE
3rd Runner Up - Best Individual in Beef Class	Shunmugarajan Muthuswamy	Trophy	
2nd Runner Up - Best Individual in Beef Class	The Edge - Jannes P. Siahaan	Trophy	
1st Runner Up - Best Individual in Beef Class	The Edge - Mario Coelho	Trophy	
Hygiene Award 3rd Runner-Up	Burj Al Arab - Koen Vessies	Trophy from Boecker	
Best Arabian Cuisinier	Coral Deira Hotel - Abdo Suliman Badra	Dhow	Medium
Best Kitchen Artist	Atlantis The Palm Jumeirah - Rohita Kasthuriarachchi	Dhow	Medium
Best Pastry Chef	Renaissance Hotel - Eranda Sampath Kumar	Dhow	Medium
BEST OF THE MIDDLE EAST JUNIOR CHEF OF THE YEAR 2009			
JCY 2009 10th Runner-Up	JBH - Ravi Shankar Vidyarthi	Hand Blender	Kenwood
JCY 2009 9th Runner-Up	Fairmont Palm Hotel & Resort - Denny Boy Gunawan	Hand Blender	Kenwood
8th Runner-Up	IHC DFC - Hassan Yousef Al Naami	Hand Blender	Kenwood
JCY 2009 7th Runner-Up	Beach Rotana -Indika Saman Bandara	Hand Blender	Kenwood
JCY 2009 6th Runner-Up	IHC DFC - John Martho Buenaventura	Hand Blender	Kenwood
JCY 2009 5th Runner-Up	Raffles - Salam Johnny Meitei	Hand Blender	Kenwood
JCY 2009 4th Runner-Up	The Edge - Andri Yulianto	Hand Blender	Kenwood
JCY 2009 3rd Runner-Up	The Edge - Daniel Edward	Dhow	Small
JCY 2009 2nd Runner-Up	The Edge - Mario Coelho	Dhow	Small
The Junior Chef of the Year Winner	The Edge - Jannes P. Siahaan	Dhow	Large
BEST INDIVIDUAL CLASS			MEDAL
Renaissance Hotel Dubai	Eranda Sampath Kumar	Practical Cake Decoration	Silver
Jumeirah Beach Hotel	Thushita Wijerathne	Three Tier Wedding Cake	Gold
Le Meridien Hotel Dubai	Surange Pahattuge	Friandises, Petit Four, Pralines, Nougatines, etc	Gold
Nad Al Sheba Pvt Club	O.D. Prasad Silva	Four Plates of Dessert	Gold
Burj Al Arab	Alex Fernando	Pastry Showpiece	Gold
Nad Al Sheba Pvt Club	Gunadasa Selvaraj	Bread Loaves and Showpiece	Silver
Atlantis The Palm Jumeirah	Rohita Kasthuriarachchi	Chocolate Carving Showpiece	Gold with D
Jumeirah Emirates Tower Hotel	Wanchalerm Sukseekao	Fruit and Vegetable Carving Showpiece	Silver
Atlantis The Palm Jumeirah	Rohita Kasthuriarachchi	Open Showpiece	Gold
The Edge	Mario Coelho	Five-Course Gourmet Dinner Menu	Gold
Burj Al Arab	Tuwan Mohammed	Four Plated Appetisers	Gold
Grovesnor House	Jonathan Salamat De Leon	Emirati Cuisine Four Different Desserts	Bronze
Beach Rotana Hotel & Towers	Salim Hashimi	New Arabian Cuisine	Silver
Jumeirah Emirates Tower Hotel	Wanchalerm Sukseekao	Individual Ice Carving	Gold
Al Bustan Rotana Hotel	Mihira Merenta	Ice Carving Team Event	Gold
Al Bustan Rotana Hotel	J.K. Niran S. Perera	Ice Carving Team Event	Gold
Atlantis The Palm Jumeirah	Rohita Kasthuriarachchi	Practical Fruit and Vegetable Carving	Silver
Grand Hyatt Dubai	Abdulnasser Khlef	Practical Cookery Fish - Emirati Cuisine	Gold
Le Royal Meridien	Oliver Fernandes	Practical Cookery Meat - Emirati Cuisine	Silver
Burj Al Arab	Achref Nidhar	Practical Cookery - Arabic Mezzeh	Silver
Raffles Hotel Dubai	Salam Johnny Meitei	Practical Cookery - Local Fish	Gold
The Edge	Mario Coelho	Practical Cookery - Beef	Gold
Al Qasr Madinat Jumeirah	Rowena Castro	Soup, Salad & Sandwich Creation	Gold



At the end of an eventful week, one chef walked away with the coveted title – Chef Jannes Siahaan from The Edge restaurant, located in The Gate Precinct at Dubai International Financial Centre. After an astounding performance at the Salon Culinare earlier in the year, Chef Juraj Kalna and his team created history once more by bagging the top four slots at the JCY 2009.

Chef Jannes won the trophy, and a trip to London and Germany, courtesy Churchill China and Convotherm respectively. 🏆



The esteemed judges of JCY 2009 have some valuable tips for the junior chefs who participated in this year’s competition, and those who intend to participate next year. Watch this space in the next issue for all that and more...



Cooking with HONEY

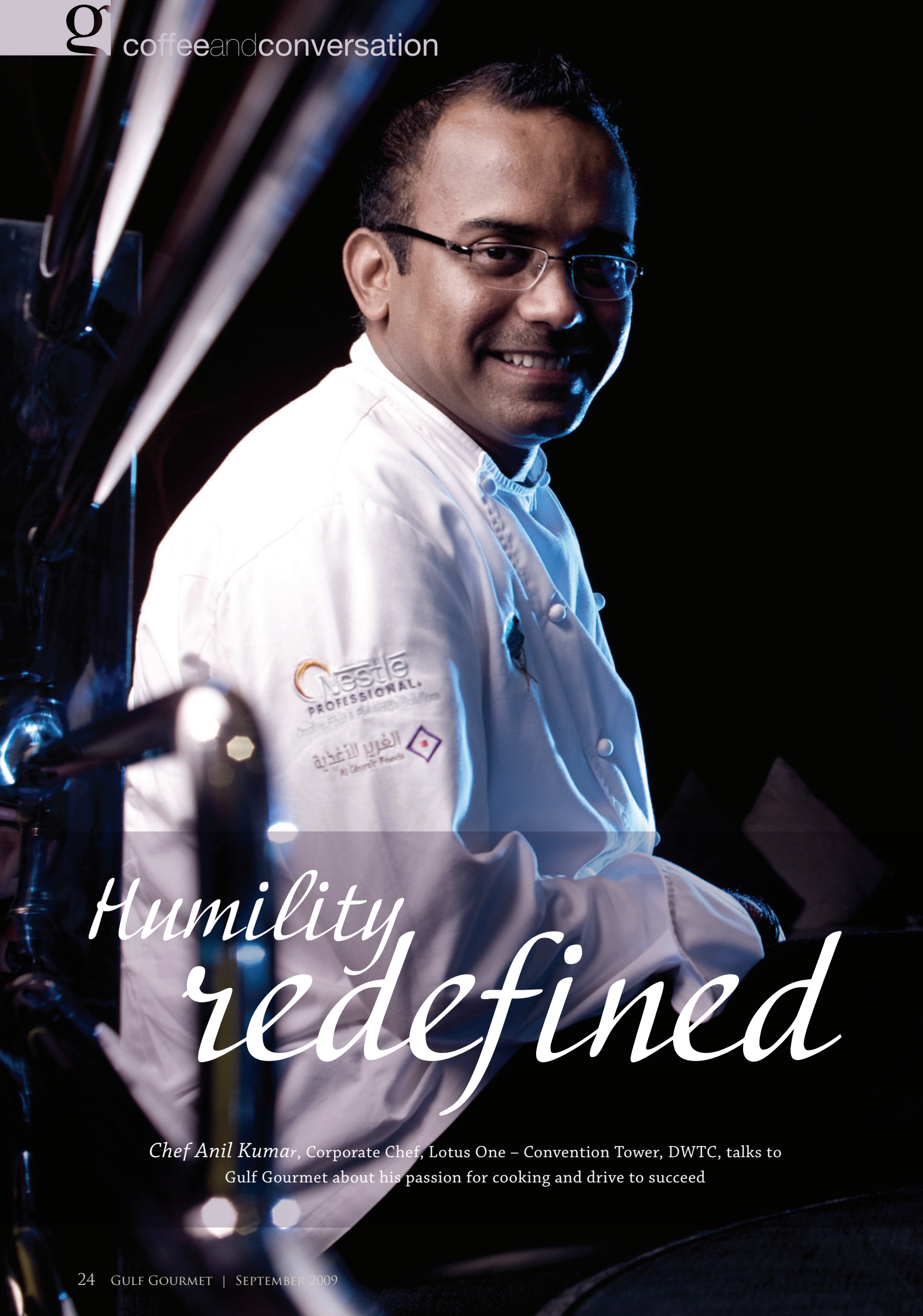
With the support of the ECG & the US Agricultural Trade Office in Dubai, our corporate member, The National Honey Board, organised a two-day practical cookery workshop on July 4th and 5th, 2009. The workshop took place at the Radisson Blu Hotel Dubai Deira Creek, in the Palm Grill restaurant, and comprised of over 35 participating chefs from more than 15 hotels within the UAE.

The workshop was led by Mrs. Lina Kanaan, Senior Director, and Mr. Bassam Bousaleh, Marketing Director, from AMFI (Arab Market & Finance, INC). The workshop had a very interesting presentation, which was followed by a fun, hands-on cooking demonstration by chefs with their choice of recipes, using US honey as part of the ingredients. More than thirty different dishes with US Honey as the key ingredient were prepared by the chefs.

The food prepared was then shared by all present. The members of the US consulate (Mr. Simon Manoukian, Agricultural Marketing Specialist from the US Agricultural Trade Office) and distributors of US Honey in Dubai joined the group for a very entertaining lunch.

The participating chefs were also awarded recognition certificates by the National Honey Board representative.





Humility redefined

Chef Anil Kumar, Corporate Chef, Lotus One – Convention Tower, DWTC, talks to Gulf Gourmet about his passion for cooking and drive to succeed

*C*hef Anil Kumar, Corporate Chef, Lotus One – Convention Tower, DWTC, is a humble man. That's because, he feels, he is a chef. At the top of his game as Corporate Chef with George V leisure and Hospitality group, Chef Anil has come a long way from Orissa, India, where he started his career as a banker.

Today, he handles all the F&B operations under the group, innovating and introducing new ideas to complement the luxury group's activities.

We sat down with Chef Anil for a tete-a-tete. Some excerpts:

What inspired you to become a Chef?

Well, I'd have to say my father. Yes, surprising as it may sound, as a child, I remember not being allowed in the kitchen by my mom, but I would love to see my dad cook. He was a wonderful cook, especially since in those times there were no recipe shows or downloads, but I remember he used to experiment with new dishes all the time. I guess that is where it came from.

How did your career kick off?

That would be a long story. I was nowhere near the profession... in fact; I started my career with banking. I was working as a Probation Officer in a bank in Orissa, India, where I come from. But I think I wasn't too happy doing that. When the opportunity came along to apply for a 3 year Hotel Management Course at the National Council for Hotel Management & Creative Technology, I grabbed on to it, and what do you know, I even got the admission.



And how did your family take that?

Oh man, people were shocked!! Who leaves a banking career to go back to school, and that too, to become a Chef (laughs)? But once again, my father motivated me and invested in my education, and that, for me, was the beginning of where I am today. I was among the few who got selected by the campus recruitment programme by the Taj Hotel in Chennai, as an intern.

So how was the experience of this first job?

Lovely. I got to meet and interact with all the celebrities who came to the Taj. I have cooked for and served Amitabh Bachchan, Dilip Kumar, and a host of other famous people. It was here that I moved up from a Hotel Management trainee all the way to Sous Chef in 4 years.



When and why did you move to Dubai? in the industry.

I came to Dubai in November 2007. This region is not new to me though. In 1992, I had joined the Abela Group in Oman as Executive Chef, but I went back to India to get married. Honestly, my wife has a big role to play in all my moves. This was also her idea. We thought it was time to settle into a peaceful life and peaceful careers to be able to give more time to our children.

Who inspires you to go on?

I would have to say, Wolfgang Johannes Puck. He is currently the richest Chef in the world. I love his style, his confidence, and his attitude towards his career and his life in general

What are some of the challenges you faced as you grew in your career?

I have had my share of challenges, but overall it's been a good journey. No such hurdles. If you have what it takes, then it shouldn't be very difficult to succeed and make your name

And what does it take to get there?

I would say confidence - loads of it - and an extroverted approach to your career. I always say, you can learn how to cook, but to be a chef, you have to be born with the talent.

What is your signature dish?

Well, anything could be a signature dish - even a simple oyster served with a good lime infused nam-jim on ice... as long as it's from the heart.

What cuisines do you enjoy preparing?

Cajun, Creole (a cuisine from the ethnic Indian community in Mexico) and Italian.

What is your favourite dish to eat?

Wow, that's a hard one. I think it would be Cajun; blackened Hummer fish with pomegranate salsa.



What, for you, is the most enjoyable part of being a Chef?

Cooking!!! It's the most exciting part of my job. If you don't enjoy cooking, you can never be a good chef.

What is your impression of the food industry in Dubai?

I'd say we have a long way to go still, especially as far as service and quality is concerned. We have many talented chefs from all over the world flying in, so we should get there one day. At the moment, we have an overload on service staff, but the quality of service is

still bad. You should benchmark with Kuala Lumpur if you have to compare on service.

What is the current culinary trend in the region?

With the recession going on, value-for-money food is selling. Promotional offers is what the customers are looking for. At this stage, exclusive restaurants like ours are at a loss. We cannot afford to have all these promo offers as it doesn't go with the overall theme of Lotus One, or other high-end restaurants of the George V group.

Tell me a bit about your roles and responsibilities as Corporate Chef for George V group?

My role as Corporate Chef for the George V group is more strategic. At this stage, I am not so much involved with the kitchens as I am on overall brand building and new project development for the group. It is more advisory, and I have the executive chefs in all the restaurants of the group reporting in to me.

What do you do in your free time?

I don't get much time for myself, honestly, but I try to relax at home with my wife and my two children. I read at times, when I am travelling.

What do you love about your job?

I love the fact that I am in one of the most humble professions in the world. You know they say the most

noble of professions is teaching and medicine. I think most modest profession is being a Chef.

And what do you hate about your job?

I can never get home in time to cook for my lovely wife.

What are your future plans?

I want to retire with a restaurant of my own. One that has no menu. Just good food to suit every taste.

What is your philosophy in life?

Work hard, be happy, and try to get a wife like mine who will push your luck, get you doing things, and take you places.

What would be your advice to junior chefs or young people interested in pursuing this career?

Don't cook in silence. Be seen and be heard. Also, keep researching and learning. Travel and go to places to better understand their cuisine. 📷





presents

dessert in the desert

*Chef Bernard Charles,
production manager, Bateel
International LLC, tells us
about his sweet tooth and
even sweeter creations*





a prestigious job and not as recognised as it is now,” explains Chef Bernard.

But as luck would have it, he was a stubborn boy, so he went ahead and enrolled in a cooking class with a friend. “I still remember how, after our first class, we went home and cooked for all our friends. I can still see the surprise on their faces, how proud we were of ourselves,” he smiles.

Chef Bernard graduated from culinary school after two years of training. “In Mauritius, we are lucky to have a very good hotel school. I went to my uncle, who is a chef, with my certificate in hand, and I told him that I am looking for a job,” he says. Chef Bernard bagged his first interview on his uncle’s reference, and the chef hired him immediately. However, he was hired in the pastry kitchen, as, at the time, there was no vacancy in the hot kitchen. “He told me I would be transferred in the hot kitchen after 6 months. But it has been 18 years now, and I am still in pastry. I guess I found my niche, and I am enjoying it so much that I wouldn’t want to change it for anything,” he smiles.

Following his first stint, Chef Bernard worked at



Born on the beautiful island of Mauritius, located east of Madagascar in the Indian Ocean, Chef Bernard Charles started cooking like most other chefs – with his mother. “Growing up, I liked to help my mother in the kitchen, preparing whatever was cooking, and this is where I started to learn and enjoy cooking,” he says. But his real inspiration to take up cooking as a profession came from his uncle, who was a chef.

However, in spite of having a chef in the family, Chef Bernard faced some opposition when he chose his career path. “My family was not comfortable with the idea. I think my father would have liked to see me working in a government sector, like be a policeman or something. Also, at that time, being a chef was not perceived as



about three different hotels, but with chefs of many nationalities, like from France, Germany, Switzerland, etc. After 8 years, he came across a French pastry chef called Jean Luc Vila. “He guided me to open my mind to other parts of the world. He was my mentor, and I went for training in Antibes in a Palace Hotel called Hotel Du Cap Eden Roc, a 3-star Michelin restaurant, like Guy Savoy in Paris, Fat Duck in Bray London, Ecole Le Notre In Plaisir Paris. I also learned some dietetic desserts in St Malo, in the north of France, in a place called Grand hotel des thermes,” he says. Chef Bernard’s fluency in French stood him in great stead at the time, as it helped him learn a lot more as interaction with chefs became

easier.

However, not all chefs were welcoming. “When I first started, there were a few chefs who didn’t really like to share their knowledge and recipes as they were afraid that one could surpass them. For me, this is quite a ridiculous idea, but nevertheless, I didn’t let that kind of behaviour get in my way,” he shrugs.

As a young man in a profession that gave him little time for family and friends, Chef Bernard admits that those times were hard. “Being a chef means working odd hours, and I must admit that the first couple of years were really hard for me, especially during the festive season, when my friends and family were on holidays and enjoying themselves, and I had to go to work. In addition, I had to work harder as the hotel was always full. I also hated weekends and Sundays as I was always on duty,” he shares.

But his will was to be tested the most when he first moved to Dubai. “It was my first job as an expat in Dubai, and for the first 3 to 4 months, it was so hard to adapt, that several times I considered leaving it all and going back home. I had left my zone of comfort with no family and friends to really share my feelings. On top of all that, I had left a very good position with very good benefits. I kept asking myself why I resigned to come here, but I kept going, and today I have no regrets. I also had the support of my

wife, who believed in me and always pushed me to go forward and not to quit,” he smiles.

His family, in fact, has been a great support. His wife Yvelines, son Lucas and daughter Tessa, are with him every step of the way.

“Being a chef is different from other professions. There is a lot of passion involved, and you need to put your heart into what you are doing and what you want to achieve. I have learned a lot from my mistakes, and I am always looking for perfection and new creative ideas. I have also





you need good ingredients. Most people don't realise that we are not magicians - if you have poor quality ingredients, you cannot really make great dessert. I guess I have been lucky to have worked with five-star hotels that have always had access to the best pastry ingredients and the best fruits," he explains.

After so many years in the profession, Chef Bernard has some valuable lessons to share. "Being ambitious and taking risks, sometimes even moving for different countries, job, company and positions, is the secret to where I am today. You need to be patient, driven and determined. And of course, you need the support of family, friends and relatives. When you do good things, people remember them and talk about them. In the hotel business, like all other businesses, I believe you need the right contact and a dash of chance, and most importantly, willingness to always move forward," he says. 📍

At a glance

Chef Bernard started his career in 1989 at the PLM Azur hotel, part of the French group Accor in Mauritius as a trainee.

After a year, he was promoted as a pastry cook, a position he held for 3 and a half years.

He then moved to the Hotel Berjaya Le Morne beach resort and casino, a Malaysian-owned hotel as chef de partie in 1993, and was promoted to pastry chef in 1995.

He worked as Pastry Chef at the Hotel Le Paradis beach resort and golf from 1996 to 2002, managing a bigger team of 16 staff in pastry and bakery.

He then moved to Dubai to become an Assistant Pastry Chef for the One & Only Royal Mirage resort hotel in 2002/2003.

He moved to Barbados in the West Indies as Pastry Chef Trainer at a prestigious hotel, Sandy Lane Beach resort, golf and spa, owned by an Irish businessman, Dermot Desmond, from 2004 to 2007. He worked with the executive pastry chef to manage the pastry, and was in charge of training for bakery, chocolate and pastry.

In 2005, he was promoted to Executive Pastry Chef, and he stayed on till 2007.

He moved back to Dubai in 2007 with Bateel International LLC, a Saudi-owned company, specialising in dates and date products, as production manager, where he manages a team of 35 staff in pastry, chocolate, bakery and cookies. They also supply to their own coffee shop, Cafe Bateel.



learned that you must be humble and respect the work of others," he muses.

Some of the most respectable chefs, according to Chef Bernard, include Alain Ducasse, Heston Blumenthal, Gordon Ramsay, Guy Savoy, Pierre Hermes, and many more. "The list would be too long for me to name, but I like to see these chefs cooking and check out their new menus. It helps me find new sources and keep up with the trends," he smiles.

Another way to keep up with trends is, of course, to visit the competition. "Coming from a multicultural country, and now living in a city like Dubai, we are accustomed to different cuisines. But I like good Asian cuisine, and specially Chinese, Thai and Japanese. I also enjoy French speciality dishes whenever I am there. France has great food. But in general, I am quite curious about different cultures, and I love trying out new things," he says.

But his favourite dessert, says Chef Bernard, is nothing fancy or complicated – a very good vanilla crème brule properly done, or a rich and simple dark chocolate cake is his choice. As a chef though, his creations need to be a little more elaborate. "However, to make a great dessert,





Your Partner for Success

presents

FROM
prep
TO
PLATE



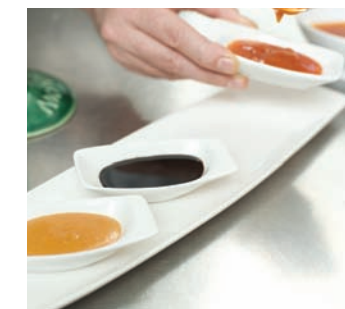
Chef Andreas
KURFÜRST
Executive Chef,
Renaissance Dubai Hotel

ASIAN PLATTER

With Sweet Chilli-Garlic Prawns, Salmon Teriyaki and Chicken Satay

Ingredients

4 pc medium size prawns, peeled and deveined	1 pkt satay seasoning
120 gram chicken breast, cut into 4 even sized strips	100 gram spicy peanut sauce
120 gram salmon fillet, cut into 4 even sized strips	Red chilli, fresh coriander leaves and spring onions for garnish
60 ml Knorr Sweet Chilli Sauce	To serve
60 ml Knorr Teriyaki Sauce	Plate or Big size Martini Glass
1 clove garlic, finely chopped	6 Wooden Chop Sticks
1 pc red chilli, finely chopped	1 Banana leaf
10 gram fresh coriander, finely chopped	50 gram Thin Rice Noodles



Method

Marinate chicken with satay mix for 20 minutes. Marinate prawns with Knorr Sweet Chilli Sauce, chopped garlic and extra chillies for 10 minutes. Coat salmon lightly with Knorr Teriyaki Sauce. Skewer all three meats on wooden sticks and pan-fry till golden brown and cooked. TIP: You may also grill the meats, but be careful as the wooden skewer may burn.

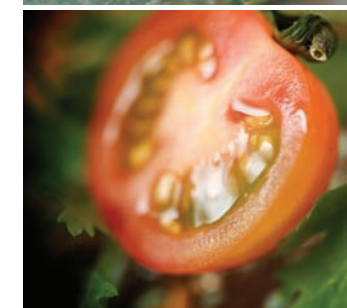
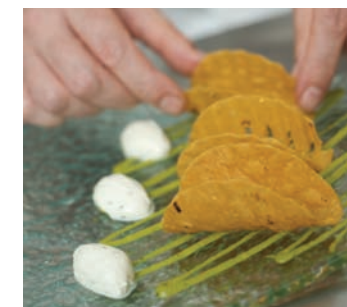
Deep-fry the rice noodles for 1 minute in very hot oil till puffed and crispy. Place banana leaf on the plate, add crisp noodles, and place skewers on top. Serve additional Knorr Sweet Chilli sauce and Teriyaki Sauces, as well as the spicy peanut sauce.



MINI CAJUN TORTILLAS

Ingredients

12 pc mini corn or flour tortillas	100 gms Knorr Tomato Pronto
250 gms chicken breast, sliced into 12 even sized strips	30 gms onions, finely chopped
10 gms cajun spice mix (or more, if you like it spicier)	Juice of half a lime
Pinch of instant coffee powder	1 avocado
15 ml orange juice	1 tsp lime juice
10 ml olive oil	12 pc lettuce leaves
2 medium-sized tomatoes	150 gms sour cream
	10 gms Knorr Pesto Mix
	Salt & pepper for seasoning



Method

Mix chicken strips with Cajun spice, coffee powder, juice and olive oil, and leave to marinate for 20 minutes. Meanwhile, fry or bake Tortilla shells in hot oven (190 degrees Celcius) till light golden and crisp. Set aside.

Peel and cut tomato as for tomato concasse. Add Knorr Tomato Pronto, onions and lime juice. Peel and cut avocado, mix with lime juice and season. Mix sour cream with Knorr Pesto mix.

Heat pan with a little oil and fry the marinated chicken till brown and cooked all the way. Pipe avocado-mix on the plate, as shown in the photograph. Fill Taco shells with one lettuce leaf each, and then add a spoonful of Tomato Salsa.

Top with cooked Cajun chicken strips. You can top with Sour Cream Pesto, or serve separately on the plate.

Chef Martino D'SOUZA

Executive Chef,
Millennium Airport Hotel

GRILLED TERIYAKI SPRING CHICKEN BREAST

*On a Bed of Stir fried Vegetables Drizzled with
Sweet Chili Ginger Sauce*

Ingredients

4 spring chicken breasts
40 ml corn oil
10 gms chopped garlic
20 gms chopped onion
25 gms sliced spring onions
120 gms red, yellow, green capsicum,
seeded and sliced
10 ml sesame oil
Salt & crushed black pepper – to
taste

75 gms Knorr Teriyaki Sauce
40 gms Knorr Sweet Chilli Sauce
40 gms Knorr Tomato Pronto
10 gms ginger, finely chopped
50 gms baby corn
50 gms beansprouts
20 gms chopped cashewnuts
4 nos green asparagus spears



Method

Marinate the chicken breasts with salt, pepper and teriyaki sauce; grill them and keep aside.

In the meantime, blend the tomato, ginger and the chilli sauce to a smooth texture; leave aside.

Heat the corn oil; stir fry the garlic, chopped onion, and the rest of the vegetables for 2 – 3 minutes, drizzle sesame oil and remove from the fire. Stir in the cashew nuts and the spring onions.

Serve the chicken breasts with the stir-fried vegetables and the sweet ginger chilli sauce.

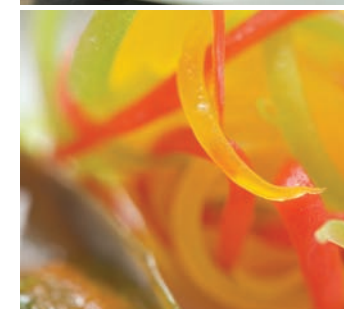
TIP: This dish can be served hot or cold



MUSSELS WITH PESTO IN TOMATO SAUCE

Ingredients

16 half shell mussels
150 gms Knorr Tomato Pronto
25 gms Knorr Pesto
35 gms grated Parmesan cheese
50 ml lemon juice
Salt/ pepper to taste
10 gms chopped parsley



Method

Finely blend the Knorr Tomato Pronto with Knorr Pesto, season with salt and pepper, leave aside.

In the meantime, season the mussels with lemon juice, salt and pepper. Steam them on high heat for 3 -4 minutes. Arrange them on a plate, cover with the tomato sauce, top with cheese and gratinate them under a salamander or in the oven.

Sprinkle with chopped parsley and serve with garlic bread.

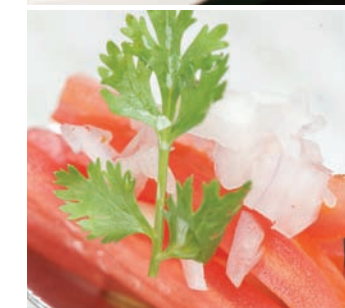
Chef Arturo Cristiane

Executive Chef,
Hotel JAL Fujairah Resort & Spa

POTATO TIAN WITH PRONTO TOMATO AND TOFU CHEESE

Ingredients

- | | |
|-----------------------------------|-------------------------|
| 5 Idaho potato, finely sliced | 1 leaf fresh basil |
| 80 gms Tofu cheese | For the tomato salsa |
| 5 ml olive oil | 20 gms tomatoes, sliced |
| 10 ml cream | 10 gms onion, sliced |
| 100 gms Knorr Tomoato pronto | 2 ml lemon juice |
| 10 gms Knorr Pesto Basil dressing | 2 gms coriander |
| 2 gms Hungarian paprika | 2 gms salt |



Method

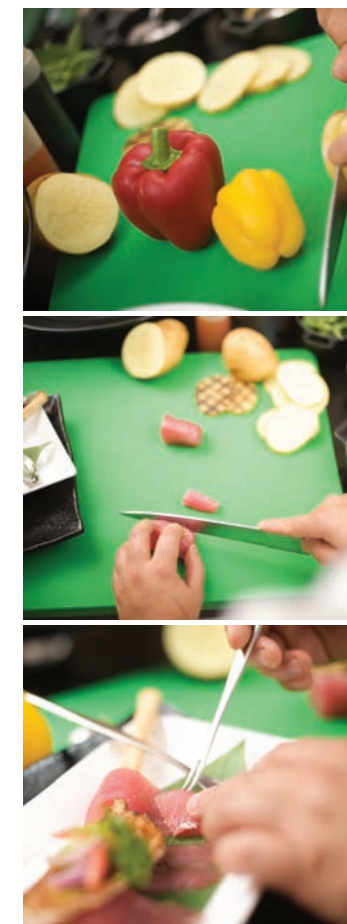
Grill potato with the olive oil, keep warm.
Coat the Tofu in paprika, a little of the
Knorr Pesto Basil dressing, and a touch of
lemon and salt.

Heat a saucepan, and add some olive oil.
Add in the onion, the rest of the Knorr Pesto
Basil dressing, Knorr Tomato Pronto, and
the cream, and heat to 80 degrees Celcius.
Take off the fire and cool. Blend together
until smooth. Arrange on plate as shown.

TIRADITO OF TUNA WITH CRISPY GRISSINI

Ingredients

10 gms fresh tuna	10 gms tomato
20 ml olive oil	5 gms coriander
1 pc fresh lime	For the grissini
1 bamboo leaf	375 ml water
5 gms sugar	38 gms fresh yeast
2 gms sesame seeds	500 gms flour
2 gms Maldon sea salt	15 gms salt
20 ml Knorr Teriyaki sauce	38 ml olive oil
10 gms onion	



Method

For the grissini
Mix all the ingredients to form a soft dough - 5 mins on low speed in a mixing machine, and then 15 mins at medium speed. Rest for one hour.

Cut in thin strips and roll into shape. Prove for 20 mins at 30 degrees Celcius and 80 per cent humidity. Brush with egg and sprinkle with cumin seeds and brezel salt.

Bake at 240 degrees with steam for 8 mins until golden colour.

To serve:
Finely slice the tuna and season with salt, juice of a fresh lime and olive oil. Take one of the slices and sprinkle with sugar. Glaze under a hot grill until golden.

Slice onion, tomato, and mix with

coriander. Dress with fresh lime juice and olive oil.

Arrange on a plate with the bamboo leaf, grissini first. Then the fresh tuna, followed by the glazed tuna and top with the salad.

Finish by adding the Knorr Teriyaki sauce as a dipping sauce, and garnish with sea salt and sesame seeds.



Lina Kannan, National Honey Board, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.



Raphael Saxod, Managing Director of Restofair RAK, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.

A group of U.S. honey producers and other industry representatives got together in the mid-1980's to discuss a powerful new idea: What would happen if they pooled their resources to spread the word about U.S. honey? This is how the National Honey Board was formed and authorized by an Act of Congress, and established under the rules and regulations of a subsequent Federal Order. In early 1987, the National Honey Board began operations as a federal research and promotion organization, and still continues its programmes under the U.S. Department of Agriculture (USDA) sight and supervision.

The **National Honey Board** conducts research, marketing and promotion programmes to help maintain and expand domestic and foreign markets for honey and honey products. The ten board members, appointed by the U.S. Secretary of Agriculture, represent producers (beekeepers), packers, importers, and a marketing cooperative.

The National Honey Board condemns any practice that jeopardizes the purity of U.S. honey or the reputation of the U.S. honey industry. It fully supports the efforts of the U.S. government agencies to put a stop to such illegal and unethical behaviour. In tandem, it encourages the honey industry to work



proactively with government regulators and agencies to ensure product safety.

The Board's work, funded by an assessment of one cent per pound on domestic and imported honey, is designed to lift the awareness and use of honey by consumers, the foodservice industry and food manufacturers. Each year numerous projects are conducted to achieve these goals.

Representing the National Honey Board in the Middle East is Arab Marketing & Finance, Inc, which endeavours to service honey buyers from all food related sectors and to establish the positive image of U.S. honey as pure, natural, diverse and versatile product. For more information on U.S. honey please contact us at:

National Honey Board, 11409 Business Park Circle, Ste 210, Firestone, CO 80504; www.honey.com and www.honeylocator.com

Arab Marketing & Finance, Inc., P.O. Box: 113 – 5028, Postal Code: Hamra – Beirut 1103 2010, Lebanon; www.usahoneyme.com

Established in the Emirate of Ras Al Khaimah is one of the world's leading manufacturers of high grade Alumina fully vitrified porcelain tableware for the Hotel and Catering industry.

Today, with a production capacity of 15 million pieces of premium quality porcelain dinnerware per annum, and one of the finest state-of-the-art manufacturing unit spread over 65,000 square meters, RAK Porcelain defines a new standard in the industry and provides its users with a high-end product at the best value for money.

RAK Porcelain can also provide turnkey solutions to its customers through its sister company, RESTOFAIR RAK, born from a joint venture with a French group called ECF.

ECF is the European leading wholesaler of smallware and consumable products for hotels, restaurants, hospitality business and any other food service professional.

Among the ECF group (almost 300 million USD annual turnover and more than 1,000 employees) you will come across the following brands:

- RESTOFAIR: distribution network in United Arab Emirates, Morocco, Polynesia, Caribbean, Eastern Europe, Africa and the Indian Ocean.



- CHOMETTE FAVOR: more than 200 sales executives covering the entire French market, with a logistics centre in Paris delivering more than 1,500 customers daily.

- ECOTEL: 40 cash and carry shops in France.

- LA CORPO: 9 stores in France including 3 in the RUNGIS market in Paris, mostly dedicated to butchers and caterers.

- BRUNETTI: based in Italy, is the third biggest company on the Italian food service distribution

market.

- PRO2: distribution in Belgium and Luxemburg.

- SANTOR: manufacturer and distributor of cleaning agents.

Representing brands like ARCOROC, CHEF & SOMMELIER, ETERNUM, JARS, ZEPE, TIGER, CAMBRO, DE BUYER, PEUGEOT, STAUB, ALAIN SAINT-JOANIS and a multitude of others, RESTOFAIR has reached more than 50,000 products worldwide.

Are you looking for a reliable partner to develop your business? Make sure it's RAK.



Philippe Blindenbacher, Läderach, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.



Bassam Bousaleh, US Dairy Export Council, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.

Pure delight in quality...
... has defined the philosophy of
Läderach – chocolatier suisse
since the family-owned business was
first founded by Rudolf Läderach
in 1962. In a bid to simplify the chocolate-maker's craft for
his fellow confectioners the passionate chocolatiers, Rudolf
Läderach invented the hollow truffle shell. This semi-finished
product vastly improved the quality of truffles, and simplified
the manufacturing process, much to the delight of his colleagues
in the trade. The foundation stone to a success story had thus
been laid.

Surrounded by the mighty Glarner Alps stands an impressive
factory, with over 240 employees, creating authentic Swiss
confectionery specialties.

Jürg Läderach, the founder's son, now heads the independent
business in its second generation, producing a wide range of
pralines, truffles, petite pastries, confectionery and seasonal
specialities, as well as semi-finished convenience products for a
discerning clientele.

Freshness

It all depends on the freshness. Only the freshest and finest
ingredients with the best provenance are good enough for

Läderach

chocolatier suisse

Läderach – chocolatier suisse sweet
creations. Taste the difference and
savour the fresh taste experience of
our products.

Switzerland

Läderach – chocolatier suisse is the perfect expression of creative
and innovative Swiss chocolate culture.
All our products and services, which have been finding their
way to the best addresses both here and abroad for years, are of
Swiss origin and are manufactured in Ennenda, at the foot of the
powerful Glarner Alps.

Individuality

With precision and respect for the smallest details, Läderach
presents you with a unique and varied choice of products.
Throughout the year we offer our customers a large variety of
interesting new products as well as tried and trusted ones. In
addition, Läderach – chocolatier suisse also offers a wide range
of advertising gifts for businesses.

If you require any further information, or you wish to have a
presentation of the range of Läderach products, please contact
Philippe Blindenbacher on +971 50 895 17 15. We look forward
to the opportunity of providing our products and services for
you in the future.

The U.S. Dairy Export
Council (USDEC) is a non-profit
independent membership organization
that represents the interests of U.S.
milk producers, dairy cooperatives,
export traders, processors, and industry suppliers. Exports have
become an integral focus of the U.S. dairy industry. Through its
marketing programmes, trade policy initiatives, market access
and regulatory affairs efforts, research and communications,
the U.S. Dairy Export Council (USDEC) is committed to meeting
escalating global demand for dairy and to serving overseas
customers as their partner in trade.



point of contact for interested parties
in the region and acts as a springboard
from which market promotion activities
are launched to reach trade, foodservice,
and consumer groups.

USDEC CaMP (Cheese and Manufactured Products),
which is now a member of the Emirates Culinary Guild (ECG),
and with the help of USDEC Middle East, will conduct a variety
of activities to enhance promotion of U.S. cheeses. These will
include carrying out U.S. cheese workshops with senior and
junior chefs in Dubai led by Chef Uwe Micheel, President of the
Guild.

USDEC presents a delectable, diverse, range of nutritional
and functional U.S. cheese varieties that are represented
worldwide by special representative offices marketing and
promoting the product. USDEC Middle East provides a first

Check out the USDEC website at www.usdec.org and get more
informed about its members, producers, processors, customers,
international trade policies, and market access affairs.



Sameer Khan, Foodservice Manager - Arabian House (a member of Al Ghurair Foods), receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.



Lina Kannan, US Meat Export Federation, receiving the membership certificate from Chef Uwe Micheel, President, Emirates Culinary Guild.

Al Ghurair Foods, a part of Abdulla Al Ghurair Group of companies based in Dubai, is one of the region's leading food producers, offering a diverse product range that covers Oils, Pasta, Flour, Eggs, Pulses, Rice, Corn grits, Soya and animal feed.

'JENAN', our flagship brand, is synonymous with quality and comes with the guarantee that only the finest ingredients have been used in their production. Our customer base spans over 50 countries with production facilities in Dubai, Sudan, Algeria, Pakistan, Lebanon and Sri Lanka."

Experts in the flour milling business, Al Ghurair Foods has expanded its flour portfolio to include Specialty Flour Mixes under the brand name 'MOISSON'. This range is produced by AGF in collaboration with the Soufflet Group in France. Every single element, from raw materials to the production process, is of the finest quality. Key ingredients like rye flour, dried sourdoughs and emulsifiers are imported from Europe. The Moisson range

الغير للأغذية

Al Ghurair Foods



includes Black Rye, Farmhouse, Multiseeds, Oriental, Croissant, Wholemeal, Bran, Vegetable & seeds, Viking, Scandinavian, Ciabatta, Nordic and Diabetic Flour Mixes.

The distribution in the UAE market is carried out by Arabian House Trading, a distribution arm of AGF. With offices and warehouses in Dubai and Abu Dhabi, Arabian House Trading reaches more than 1000 service points within the UAE. Apart from the AGF brands, Arabian House are also the sole distributors for various agencies, namely Zaanse Mayonnaise from Holland, Akbel Labneh and Cheese from Turkey, Heybe Olives and Olive Oil from Turkey.

Arabian House has been providing quality products and services to leading hypermarkets, hotels, restaurants, institutions, and catering companies for over a decade now. Renowned for its outstanding service and impeccable quality standards, expansion plans are currently underway at Arabian House with a view to widen its portfolio of services.

The U.S. Meat Export Federation (USMEF) is a non-profit trade association, working to create opportunities and develop international markets for U.S. red meat products. With its headquarters in Denver, Colorado-USA, USMEF has a network of offices and representative around the world including the Middle East.

This worldwide presence has forged a series of partnerships which has ensured that USMEF, U.S. companies and U.S. beef products have become integral parts of international red meat markets. USMEF shares its local intelligence and two decades of experience with U.S. exporters, traders and buyers alike as well as end users, foodservice operators and processors in each market.

USMEF mission works to increase the value and profitability of the U.S. beef, pork and lamb industries by enhancing demand for its products in targeted export markets through a dynamic partnership of all stakeholders.



A set of strategic priorities are undertaken by USMEF with main focus on: Total Carcass Utilization to maximize export demand for value-added products and "Underutilized" cuts, providing trade support, educating buyers and building their loyalty to U.S. beef products, increasing market presence in the HRI

and retail sectors, establishing positive images with consumers and securing sustained access to existing and potential export markets.

USMEF also provides trade services to help its members better identify and reach new market opportunities. Such services include breaking news about the industry, updated lists of trade leads, U.S. suppliers and members, participation in regional and international trade shows as well as conducting market research and seminars on technical issues.

To learn more about USMEF, please visit our website www.usmef.org. For your inquiries, kindly contact info@usmef.org and amfime@cyberia.net.lb.

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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:

Tel. Home:

Type of Membership Required: (Please tick one)

Fax Home:

Email:

Corporate ☐Senior ☐Junior ☐

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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UHT Whipping cream

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Light and airy, it produces one of the stiffest whipped creams, with the exceptional whipping rate of 2.5.

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Rich and smooth, even when added to ingredients with a high acidic or alcohol content, it is the ideal ingredient to enhance your salads and desserts.

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Président liquid cream will take your cooking to dizzy heights.

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Excellent whipping
rate : 2.5



Cold :
rich and smooth



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