



## **NEWSLETTER**

July 21, 2009 (0809)

## **Events & Happenings**

-ECG Monthly Meeting

Next meeting will be Sunday September 13, venue will be advised



**-WACS Congress 2010** 34<sup>th</sup> WACS Congress Santiago, Chile January 24-28, 2010. Registration is now open; please contact ECG if you are interested in attending.



-ECG Birthday wishes for July go out to:

Babu Khan 2nd Raghuprasad Pillai 7th Andreas Kurfurst 16th Shankar Kotian 29th Doxis Bekris 30th Basant Singh 31st Andrew Whiffen 31st





### **NEWSLETTER**

### **Competitions**

**-WACS Global Chef** July 29<sup>th</sup> in South Africa, Chef's **Juraj Kalna of The Edge DIFC** and **Heru Purwanto of the Raffles Hotel Dubai** will be representing the UAE in the competition and **Peter Hallmans Fonterra Advisory Chef** and Senior Culinary Guild Member will be representing the ECG as a judge.



**-Female Chef of the Year** will take place on the 4<sup>th</sup> of August 2009. Those interested in participating should send their contact details to Nestlé Professional Advisory Chef Zain Sidhu. <a href="mailto:zain.sidhu@ae.nestle.com">zain.sidhu@ae.nestle.com</a>.



**-The Emirates Salon Culinaire Dubai 2010** will take place from February 21 till 24, in conjunction with the Gulfood Exhibition, at the Dubai World Trade Center Exhibition Halls. Visit www.emiratesculinaryguild.net for details.





-MLA Black Box Culinary Challenge May 2010, Searching for a Venue



**-UAE** National Culinary Team "ECG Tracking New Horizons – Road to Erfurt, Culinary Olympics 2012". Your ideas and support are needed.







## **NEWSLETTER**

#### **Junior Chef News & Activities**

#### -Cooking with US Honey Workshop

With the support of the ECG & the US Agricultural Trade Office in Dubai, our corporate member, The National Honey Board, organized a two day practical cookery workshop on the 4<sup>th</sup> and 5<sup>th</sup> of July 09. 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 fun hands-on cooking done by the chefs, with their choice of recipes incorporating the use of 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 together by all present. The members of the US Consulate (Mr. Simon Manoukian, Agricultural Marking Specialist from the US Agricultural Trade Office) and distributors of the 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.







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#### Hans Bueschkens JUNIOR CHEFS CHALLENGE WORLD ASSOCIATION OF CHEFS SOCIETIES



### For any queries, suggestions or ideas on Junior Chef Topics please contact:

Marcus Greggs VP Junior Events & Junior Membership Marcus.gregs@moevenpick.com



Michel Miraton VP Junior Development <u>m.miraton@coral-international.com</u>







# **NEWSLETTER**

#### **ECG** Welcomes New Corporate Members



Ms. Lina Kanaan and ECG President Uwe Micheel
National Honey Board



Uwe Micheel with Mr. Sameer Khan **Al Ghurair Foods** 



Uwe Micheel with Mr. Bassam Bousaleh US Dairy Export Council

The Emirates Culinary Guild, PO Box 71963, Dubai, UAE Tel: +971 4 340 3128 Fax: +971 347 3742 E-mail: theguild@eim.ae





# **NEWSLETTER**



Mr. Bhushant Gandhi, Uwe Micheel and Mr. Hossam Horeiky Truebell Marketing & Trading LLC



Uwe Micheel and Mr. Philippe Blindenbacher Laderach Middle East

Have you visited our website yet?? www.emiratesculinaryguild.net

\*If you wish to include anything in the ECG newsletter please email your submission, with "Newsletter" in the subject heading, to: theguild@eim.ae