

A Member of the World Association of Chefs' Societies



NEWSLETTER

November, 2009 (1109)

Thanks to Chef Cesar Liesa for hosting the ECG November meeting at the Al Raha Beach Hotel Abu Dhabi and to Corporate Members Horeca Trade, Mitras International and Nonions for their product displays.



Events & Happenings

-ECG Monthly Meeting December meeting venue will be announced



-*UAE National Day* ECG... It's again UAE National Day and the time to support & promote our City. The ECG and DTCM will organize a loukamat festival on 3rd December 2009. We are still looking for 3 more properties to participate.



-WACS Judging Seminar February

-*WACS Congress 2010* 34th 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 November go out to:

Cesar Liesa 7th Martino D'Souza 11th Elias Rached 13th Charbel Akiki 28th Ines Soares 29th



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Competitions

-Unilever Sponsored Chef of the Year Competition will be held in Durban, South Africa; Chef Tom Egerton will be competing, with Andreas Kurfurst also on hand for support and representing the ECG.

-US Rice Competition November 28

-Qatar Competition December 1 – 3 in Doha

-*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 <u>www.emiratesculinaryguild.net</u> for details. Registration is still open but many classes are already filled.

To date there are 809 entries from 42 Companies in the following categories:

Best Cuisinier	- 29 chefs
BA	- 6 chefs
BKA	- 11 chefs
BP	- 10 chefs
Single Entry	- 628 entries
SESCURITY A	

Gulfood

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

Black Box Culinary Challenge

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





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The Emirates International Salon Culinaire 2010

Organised by the Emirates Culinary Guild Endorsed by the World Association of Chefs' Societies

The Golden Coffee Pot Junior Challenge International Buffet Presentation

As a response to these economically challenging times, the Emirates Culinary Guild has committed to the creation of a cost-friendly international competition developed specifically for the junior culinary teams of the world. The low-cost of participation gives all WACS-associated junior teams an opportunity to train and develop their skills on the international culinary competition stage.

As part of the Guild's ethos and dedication to the enhancement and promotion of junior chefs worldwide, Andy Cuthbert - the Guild's Chairman (who is also the WACS junior-development representative for the Middle East) is leading this initiative and will be the director of this competition. The competition will take place February 21st to 24th 2010 at the *Dubai International Convention & Exhibition Centre* alongside the *Emirates Salon Culinaire* during the *Gulf Food, Hotel & Equipment Exhibition.*

The WACS-sanctioned *Emirates Salon Culinaire* is the world's largest salon organised exclusively by chefs for chefs; it engages a minimum of 20 international judges, all of whom would give valuable input to the junior teams at competition. The standard of winning competitors and exhibits at Dubai is of world-class; this would give valuable exposure to the junior teams, gaining – as they would - insights into different cultures and exposure to an International network of fellow professionals.

Here are the salient points of the competition:

- A team (of four junior chefs) event, prepare & present an international buffet for twenty persons.
- A One-Thousand US Dollar stipend will be given to each participating team to spend as it wishes.
- Accommodation will be provided for the juniors of the team.
- ALL equipment will be provided for use by the teams. Teams need to bring ONLY themselves, their knives and any special cutters.
- The hotel industry of Dubai will give its support to the teams by offering kitchen space, purchasing and transport facilities.
- Stewarding and waiting staff will be provided.
- Tea, coffee, drinks and bread service will be provided.
- Fruit and vegetables will be provided FOC.
- The guild is working on providing other ingredients supplied FOC.

The junior chefs of our associations deserve a chance to show their skills; it is our responsibility as trainers and mentors to give them every possible opportunity to hone their skills, further their education, inspire them with confidence and help to make them great chefs.



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NEWSLETTER

Junior Chef News & Activities

-Upcoming Junior Chef Workshops

Convotherm – Conducted by Gerhard Eichhorn



Evolution of Barbecues - Conducted by Bobby Kapoor

Hans Bueschkens JUNIOR CHEFS CHALLENGE WORLD ASSOCIATION OF CHEFS SOCIETIES



Heru Purwanto of the Raffles Hotel Dubai will be competing.

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

Marcus Greggs VP Junior Events & Junior Membership <u>Marcus.gregs@moevenpick.com</u>

MÖVENPICK

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

CORAL HOTELS & RESORTS



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NEWSLETTER

On The Move



Use Stronach, Resort Executive Chef Madinat Jumeirah, The Arabian Resort is leaving Dubai, his new contact is: <u>leslie@culinaryguru.net</u>

Shankar Kotian, Vice President Emirates Culinary Guild – Al Ain DIRECTOR- CORIANDER RESTAURANTS LLC P.O BOX 85261, AL-AIN. UAE TEL 03 7840806 FAX 03 7840806 MOB 050 5943084

Have you visited our NEW 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