



**The Emirates Culinary Guild**  
A Member of the World Association of Chefs' Societies



## NEWSLETTER

**October 2010 (1010)**

### **Events & Happenings**

**-ECG Monthly Meeting** for October will be hosted by Chef Michel Miraton and the Coral Deira Hotel at 16:00 on the 10<sup>th</sup> of October 2010



Thank you to Jiji Mathews and Federal Foods for hosting the September meeting

**-ECG Birthday wishes for October go out to:**

**Mohammed Rehan Bustani 6<sup>th</sup>**  
**Mohamed Atteya Mossad 16<sup>th</sup>**  
**Akhmad Yusuf Mubarak 17<sup>th</sup>**  
**Hanna Dib 17<sup>th</sup>**  
**Bien Chavez 22<sup>nd</sup>**  
**Ahmed Abdelislam Younes 31<sup>st</sup>**

**- La Cuisine Du Sial Abu Dhabi** November 22, 2010



**- UAE National Day Event** December 3, 2010



**-ECG Salon Culinaire** February 27 to March 2, 2011





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- **Bidvest World Chefs Tour Against Hunger:** ECG has been invited to attend this tour. Need 4 to 5 chefs with Team Manager. Chefs who want to attend must provide their own ticket. Hotel accommodation and visa will be provided by South African Chefs Association. Chefs to cook and demonstrate. Chef who is interested to join must send their confirmation by email ASAP. The event will take place on November 2011.
- **Food Festival 2011:** 1<sup>st</sup> week of February 2011. Need five people to form a group and have meeting for building kitchen. Anyone interested, please send email to Jo.
- **SIAL Abu Dhabi Food Exhibition:** Alen will have a meeting with Chefs in Abu Dhabi. Any interested to contact Alen. The Food Exhibition is to be run by Abu Dhabi Chefs'.



[www.speciality.ae](http://www.speciality.ae)

### THE CULINARY THEATRE AT GOURMET

- ☑ A full professional theatre; the setup to include: lighting, video screens, fixed and travelling audio, and a Master of Ceremonies to entertain the spectators (the show is open to trade visitors only).
- ☑ Cooking equipment will be supplied by Reiber of Germany [www.rieber.de](http://www.rieber.de) in the form of the Varitek ACS, which – with its built-in air cleaning system, is specifically designed for high-power front-end cooking.
- ☑ Professional cooking utensils will also be provided.
- ☐ Excellent photo opportunities and a great opportunity of gaining wide publicity are in the offing.
- ☑ Dubai International Convention & Exhibition Centre <http://www.dwtc.com/> is keen to begin its pre-event advertising, which will include individual exposure for those chefs taking part.

### CONCEPT:

- ☑ A visiting chef will create a signature dish in real time.
- ☑ The chef could talk through the dish, or could have an MC to do the talking, or there could be a combination of both chef and MC; how this was handled would be for the chef to choose.
- ☑ After the demo and talk, the chef would join the audience for discussion and networking.
- ☑ Small portions of the dish (prepared to his/her recipe by the back-up team) would be served to the assembly.
- ☑ Commis chefs and steward will be on hand at the front to aid the visiting chef.
- ☑ A full back-up kitchen and service brigade will take care of all hospitality aspects.
- ☑ We are looking for good performers to participate at the theatre.
- ☑ If you have any one in your brigade whom you considered suitable for participation in any aspect of the event, or if you have any ideas on how to perhaps make the event that little bit different, we would be very pleased to hear from you.
- ☑ It is not necessary for those participating to work the full period, or even a full day if they are not able to do so. We can divide the event into time slots that will suit each individual chef.

Contact: Alen Thong, Coordinator, The Emirates Culinary Guild, PO Box 71693, Dubai, UAE T: +971 4 3403128 F: +971 4 3473742 Email: [theguild@eim.ae](mailto:theguild@eim.ae)



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### Notes to the Celebrity Chefs at Gourmet

The following details requested will be used to create a script for use by the MC to inform the spectators of you and your accomplishments during your demonstration.

Just leave out any information you do not wish to give.

Please note: As a courtesy to our sponsors and supporters, you might be requested to include certain ingredients in the recipe for your demonstration.

PERSONAL DETAILS (Please attach recent photograph)

- Full name:
- Nationality:
- Company:
- Co. Position:
- Profile of personal experiences and achievements.
- Any stories?
- Future hopes/ambitions?
- Any other information to be imparted to the spectators?

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### RECIPE DETAILS

- Name of the dish to be demonstrated:
- Main ingredients of the dish.
- History of the dish:
- Personal reason for choosing the dish, why is it special to you?
- Any other information to be imparted to the spectators?

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### AT THE DEMONSTRATION

- Please closely list the resources that you will require in order to carry out your demonstration.
- An MC will be on hand to keep the spectators informed on what is going on.
- You will have commis-chef and stewarding help for carrying and fetching.
- There will be a kitchen set-up at the venue with stove, oven, fridge, sink, etc.
- Cooking utensils and cutting boards will be available.
- You should bring your own knives and cutters.
- Please indicate if you require any special equipment.



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## NEWSLETTER

**Hotelier**MiddleEast.com

### Power 50 Revealed: 50-41

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Sep 29, 2010



Uwe Micheel, Director of kitchens Radisson Blu Hotel,

Dubai Deira Creek

**48**

**Uwe Micheel**  
**Director of kitchens**  
**Radisson Blu Hotel, Dubai Deira Creek**

Chef Uwe Micheel is one of the most respected chefs in the UAE, dedicated to both the 16 outlets at Radisson Blu Hotel, Dubai Deira Creek, where he has worked for 16 years, and to developing the F&B industry through his role as president of the Emirates Culinary Guild.

In both positions, Chef Uwe also works closely with the Dubai Department of Tourism and Commerce Marketing (DTCM), supporting initiatives such as Shopping Festival and Summer Surprises. And even though Radisson Blu on the Creek is the oldest five-star hotel in town, Chef Uwe's culinary innovations and promotions have helped keep the property at the top of Dubai's increasingly competitive restaurant scene.

An inspiration to young chefs across the UAE, Chef Uwe's achievements over the years have led to him being awarded Chef of the Year in the Hotelier Middle East Awards 2009 and the Caterer Middle East Awards 2009, and now he is the first chef to enter the Power 50.



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### THE WHICH CHEF? COMPETITION

Here are some of the chefs who will be demonstrating their art at the GOURMET Culinary Theatre at the Speciality Food Show in Dubai. Can you match the logo to the chef? The first correct answer received will win a Japanese utility knife. Send your entry through to Josephine. The competition is open only to members of the Guild.



Chef Daniel Nuss



Chef Danny Kattar



Chef Connie Ferreira



Chef Andre Conte



Chef Gabriele Kurz



Chef Maurizio Bosetti



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## NEWSLETTER



STAY DIFFERENT™



**JW MARRIOTT**  
DUBAI



فندق ياس  
the yas hotel



Dear All,

Thank you to all that contributed at the **Charity Blood Donation** held Tuesday, 5<sup>th</sup> October at the Radisson Blu Hotel.

**Radisson** BLU

Let's help to save lives.

Culinary regards,

Uwe

Have you visited our website yet?? [www.emiratesculinaryguild.net](http://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](mailto:theguild@eim.ae)