



ECG Newsletter



Issue 0209

April 23, 2009

Events & Happenings

-Charity Blood Donation May 14, 2009 at the Radisson BLU Hotel.

-Launch of New Guilds in Oman and Saudi Arabia Both Oman and Saudi Arabia are in the process of launching their own Guilds; Uwe M., Alen T. and Peter H. have all given support and the ECG encourages them in their pursuit. Babu Khan is the VP for Oman in the ECG and the person to contact if you wish to support their start up in any way.

-ECG Monthly Meeting

May 10th 2009 at Radisson BLU Hotel, Guild members are encouraged to bring one Junior Chef with them to this meeting.



June 14th 2009 at Emirates Flight Catering.



-WACS Congress 2010 34th WACS Congress Santiago, Chile January 24-28, 2010



Upcoming Competitions



-Unilever will be holding a competition this year open to all Senior Chefs; it will involve preparation of a three course menu cook off, preliminaries will be within the region, with the winner going to the finals being held in South Africa in September 2009. Unilever will release the information and guidelines shortly.

-JCY '09 July 8 till 14th 2009 see more details below in Junior News.

-Salon Culinaire 2010 February 21-24, 2010



- UAE National Culinary Team “ECG Tracking New Horizons – Road to Erfurt, Culinary Olympics 2012” .



Junior Chef News & Activities

-Working with Chocolate The next Junior Chef activity/training is planned for May 10th and is sponsored by Federal Foods. Philippe Blindenbacher of Laderach has a very interesting crash course on chocolate planned for us. Bus transport will be arranged by Federal Foods as done for the last training. Please encourage your Junior Chefs to participate.



Läderach
chocolatier suisse

-Sous Vide Cooking There will be another JC activity held in June conducted by Bobby Kapoor, Corporate Chef & Head of Food Service for Custom Culinary, Griffith Laboratories Middle East.

Bobby Kapoor's career began with Culinary School in Bangalore India then he joined the Oberoi School of Management to further study Food Production. He then went on to work in Oberoi properties as a Kitchen Executive in Delhi and Mumbai. His next move was to Marriott International where he spent six years opening properties in Goa, Mumbai, Malaysia, Indonesia and Caracas. The next move was to London where he renovated the Renaissance London Heathrow Hotel before spending the last three years, before joining Griffith Laboratories, as the Executive Chef for the Kempinski London.



The workshop will be based on Sous Vide cooking, young Chefs will gain exposure to this modern cooking method and create a skill level using science and zero loss in food yield while cooking at low temperatures. The course will also highlight how Michelin Chefs can focus on the flavors and presentation as the cooking process is covered through this method. Chef Kapoor will be partnering Custom Culinary, Multivac Vacuum Machines and Clifton Water Baths during his demonstration.

-Mastering the Art of Aspic Work There are plans to have an aspic work course held in the period leading up to the JCY competition.

-JCY '09 Middle East Junior Chef of the Year competition will take place this summer from July 8th till 14th and will be held at either the newly reopened Oasis Center on Sheikh Zayed road or the Arabian Center in Mirdif. Confirmation of the venue will be advised shortly.

Trophies

In addition to the class awards, individual trophies will be awarded for the best over-all effort of each of the following categories:

The Middle East Junior Chef of the Year

This trophy is awarded to the competitor reaching the highest aggregate score from three of the classes for entry. Two of the classes entered must feature practical cookery; the third must be the Five-Course Gourmet Menu class. If the competitor should enter for more than two practical cookery classes, the best two scores will be included in the tally.

Best Individual Pastry Chef:

This trophy will be awarded to the competitor reaching the highest aggregate score in three of the pastry classes. One of them must be the class featuring individual plates of dessert. If a competitor should enter more than three qualifying pastry classes, the three best scores will be included in the tally.

Best Individual Kitchen Artist:

This trophy will be awarded to the competitor reaching the highest aggregate score of any four of the artistic classes.

If a competitor should enter more than four artistic classes, the four best scores will be included in the tally.

Best Effort by an Arab National

This trophy will be awarded to the Arabic national competitor reaching the highest aggregate score of three of the Arabic/Emirati classes; two of the classes are mandatory: New Arabian Cuisine and Arabic Mezzeh .

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

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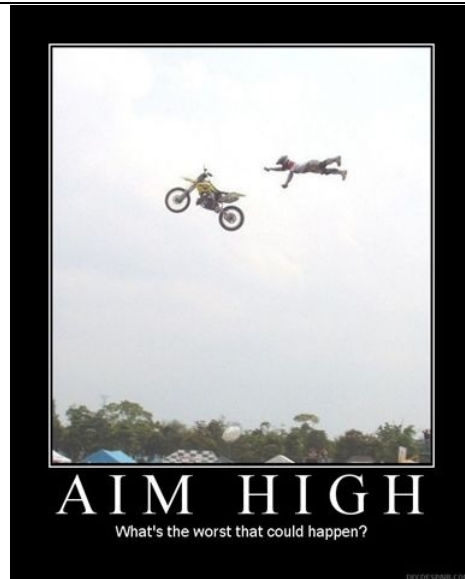


Unilever Football Challenge



Event photos coming!

Any Other Nonsense



“Most Different Desserts on Display” Event held at Uptown Mirdif



CHURCHILL



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

*If you wish to include any item of interest in the ECG newsletter please email your submission, with “Newsletter” in the subject heading, to: theguild@eim.ae