



ECG Newsletter



Issue 0309

May 5, 2009

Dear Chefs,

The Guild Needs Your Help

Once again the ECG is organizing the Junior Chef of the Year from Wednesday 8th until Wednesday 15th of July from 10am to 8pm from first day till end of the competition. Venue of the event will be provided later on.

As in previous years the guild needs all the assistance from the industry's Senior Chefs to assist in making this Junior competition a continued success and to help junior members of our industry.

Events & Happenings

-Charity Blood Donation May 14, 2009 at the Radisson BLU Hotel, expecting a bigger and better turnout for this chance to HELP SAVE LIVES!

-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 Chef of the Year 2009, entries to be submitted by June 1, 2009. Competition is 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 on September 11, 2009.

-Salon Culinaire 2010 February 21-24, 2010



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



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.



 **CUSTOM
CULINARY**

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 Have you registered yet?? If you haven't yet, be sure you do as the spaces fill up very quickly. 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.

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

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Unilever Football Challenge





Abella Lifts Unilever Food Solutions Cup in a Thrilling Final *Wild Wadi finishes third beating Coral Deira on Penalties*

Dubai, United Arab Emirates -30th April 2009. It's excellent news for those of you who are planning to dine out this week as the top Chefs from some of the leading restaurants in town are back to their kitchens after taking part in the Unilever Food Solutions Football Challenge for Chefs.

Abella Catering won the second edition of the Unilever Food Solutions Football Challenge for Chefs beating Nad al Shiba Private Club in a thrilling final (1-0) denying the club the title for the second year running. The third place went to Wild Wadi, who beat Coral Deira hotel on penalties.

The tournament, which was held at the Jebel Ali Shooting Club in Dubai, saw 20 teams competing for the title this year with the likes of Radisson SAS, Emirates Flight Catering, The Monarch Hotel and Wild Wadi all competing for the cup.

According to Hisham El-Taraboulsy, Marketing Manager, Unilever Foodsolutions, "The tournament aims to bring the competitive spirit of Chefs to a field outside of the kitchen. It's a fantastic opportunity for us to spend some quality time with our key customers as well as be involved with them in activities outside the working environment."

Besides being competitive, the tournament was also a great place to socialize, enjoy tasty meals and have a great time. According to Emil Minev, Chef de

Cuisine, Vu's Restaurant, Emirates Towers, "It was a truly wonderful experience, although we did not win, we still had a great time and everyone really enjoyed it!"

"The tournament in 2008 was great but 2009 was even better, I believe everyone had lots of fun", added Uwe Micheel, President Emirates Culinary Guild and Director of Kitchens at the Radisson Blu Hotel, Dubai Deira Creek.

Some of the teams have already started looking at their plans, strategies and formations for the next edition of the tournament. "We are seriously considering preparing a strong team for the upcoming tournament", stated Bilal Sabra, Executive Chef, Four Points by Sheraton.

The highly competitive nature of the tournament was no surprise to Unilever Food Solutions. "With 20 of the top hotels, catering companies, and quick service restaurants competing on the day, it was bound for the environment to be competitive and exciting"; highlighted El-Taraboulsy.

"We will soon start our preparations and planning for the next tournament. We are looking at increasing the number of participants as well as inviting soccer fans, the general public and the media to attend this exciting event", he added.

About Unilever Foodsolutions

Unilever Foodsolutions is an active worldwide player in the foodservice industry and is present in over 65 countries, employing 5400 people, including 2,600 salespeople and 150 Chefs.

Unilever Foodsolution's mission is to be the "Best Solution Provider" for Chefs and caterers. The very essence of Unilever Food Solutions is founded on the core of chefmanship and a passion for food.

Unilever Foodsolutions are specialised in improving efficiency of Food businesses operations by providing products that are efficient in cost, time, and energy. They operate in the UAE with top brands such as Knorr, Lipton, Hellmann's, and Carte D'or.

About Unilever

Unilever is one of the world's largest Fast Moving Consumer Goods (FMCG) companies with strong local roots in over 100 countries across the globe. With a leadership position on many of the categories in which it operates Unilever's portfolio includes some of the world's best known brands including Lipton, Dove, Lux, Sunsilk, Knorr, Omo, amongst others that have today become common household brands.

Unilever's mission is to add vitality to life by meeting everyday needs of nutrition, hygiene and personal care.

Unilever North Africa and Middle East (NAME) is the region's single largest TV advertiser with local offices and partnerships spread across the 20 countries in the region. For more information please visit: www.unilever.com

Fonterra Cooking For Profits Workshop

Thanks to Chef Peter Hallmans of Fonterra



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